



CONFERENCE
AND EVENTS

CHARITY MENU

2025

Charity Menu £57pp

Please select one starter, main and dessert.

Starters

- Barbers vintage cheddar and red onion tart, micro garden salad, spiced Bramley apple jelly. ✓
- Plant based tomato, olive and red pepper parfait with sundried tomatoes finished with borage leaves and an artichoke emulsion. VG
- Pork and apple presse with bitter leaves, softened preserved apricots infused with star anise, vanilla and cloves and baked bread croutes.

Mains

- Roasted free range chicken breast, tender stem broccoli, roasted Chantenay carrot, dauphinoise potatoes sauce Forestier with confit garlic.
- Herb stuffed porchetta, grilled tender stem, heritage carrot, wholegrain mustard potato puree and apple butter and cider sauce.
- Fresh potato gnocchi served in a white wine sauce with spinach and sun blush tomatoes. ✓

Desserts

- Dark chocolate truffle torte with raspberry gel and white chocolate shavings. NGCI
- Apple crumble tart with a cinnamon scented crème anglaise.
- Salted caramel custard set on a short buttery pastry with a biscuit crumb and fudge pieces.