

Fine Dining Menus

These menus are samples only; menus change seasonally. The menu for your event will be created following discussion with your Event Planning Manager prior to your arrival.

Menu 1

Roasted Vine Tomato Velouté

Atlantic Lobster "Vandounan"

Denham Estate Venison,
Chantenay Carrots Spätzle with Spinach

Mull of Kintyre Soufflé

Chocolate Beignet, Pear and Licorice Compote

Raspberry and Pistachio Croquant, Mascarpone Ice-Cream



Menu 2

Chestnuts and Wild Mushrooms Parfait
Young Leafs and Truffle Dressing

Fillet of Beef Wrapped in Prosciutto
Butternut Squash Purée, Madeira Jus

Smoked Garlic and Courgette Cheesecake
Carrots and Parsnips Gratin, Sautéed Greens

Fine English and Continental Cheeses
Served with Apricot Salsa

Chocolate and Hazelnut Ganache
Spiced Syrup, Griotte Cherries

Coffee and Teas
Fine Chocolate Truffles



Menu 3

Tartare of Hot Smoked Salmon and Avocado, Mango and Chilli dressing

Seared Duck Magret with Blackberry and Red Wine Sauce
Sautéed New Potatoes, Braised Chicory Tatin, Wilted Spinach

Raspberries and Strawberries served in a Port Syrup

A Selection of English and Continental Cheese

A Selection of Fresh Fruit

