

## SHARING

One main course & two salads: 25.00 /person  
+ Dessert: 35.00 /person

Served with a selection of rustic breads  
and dipping oils

### MAIN

- |     |  |     |   |
|-----|--|-----|---|
| 01. | Slow braised pulled pork, bourbon BBQ sauce, rustic potato wedges                          | 09. | Whole roasted cauliflower, kale & chestnut stuffing (vg)                          |
| 02. | Blackened Cajun spiced chicken fillets, jugs of peppercorn sauce                           | 10. | Roasted Mediterranean vegetables and rocket tart, parmesan, poppy seed crisps (v) |
| 03. | Salmon skewers, parmesan & sesame crumb  | 11. | Roast venison, blackberry and port glaze (£10 supplement)                         |
| 04. | Racks of lamb, Dijon, rosemary, sea salt coating   | 12. | Beef fillet wrapped in creamed horseradish, thyme and prosciutto (£7 supplement)  |
| 05. | Roast loin of pork, spiced crackling straws, Bramley apple sauce                           | 13. | Seasonal mixed fish pie, potato and dill crumble topping                          |
| 06. | Platter of Parma and serrano hams, olive selection, sundried tomatoes, artichokes          | 14. | Roasted butternut squash & spinach lasagne (v)                                    |
| 07. | Whole baked Camembert studded with garlic & rosemary, fig skewers, spicy tomato relish (v) | 15. | Spicy Moroccan lamb tagine, roasted vegetable cous-cous                           |
| 08. | Wild mushroom, spinach & thyme wellington (vg)   |     |   |

SALADS

- |     |   |     |   |
|-----|---|-----|---|
| 01. | Beef tomatoes, purple basil, buffalo mozzarella (v) | 07. | Mixed leaf salad, pomegranate, cucumber, pumpkin seeds (vg) |
| 02. | Roasted mixed vegetable spiced cous cous (vg)       | 08. | Quinoa, roasted peppers, griddled halloumi (v)              |
| 03. | French lentil salad, walnut, goats cheese (v)       | 09. | Avocado, chilli, lime smash, sourdough bruschetta (v)       |
| 04. | Roasted herby potato salad (v)                      | 10. | Puy lentils, courgette spirals, lemon dressing (vg)         |
| 05. | Red cabbage, chilli slaw (v)                        | 11. | Baba ganoush, sesame crackers (vg)                          |
| 06. | Fennel, rocket, herb salad, dijon dressing (vg)     | 12. | Beetroot & mint dip, chilli pitta crisps (vg)               |

DESSERTS

- |     |   |     |                                     |
|-----|---|-----|-------------------------------------|
| 01. | Profiteroles, toffee sauce              | 04. | Plum tart tatin, elderflower sorbet |
| 02. | Dark chocolate and raspberry tart       | 05. | Baileys tiramisu                    |
| 03. | Rhubarb crème brulee, shortbread rounds | 06. | Fresh lemon meringue pie            |
|     |   | 07. | Cheese board                        |

We can cater for all dietary requirements. Please discuss this prior to making your choices. Minimum 8 people / Maximum 30 people

Additional dishes can be added. Minimum catering: 8 person  
For numbers under 8 bespoke choices can be arranged.

## RIDING HOUSE SAMPLE DINNER MENU

Two courses: 25.00 /person  
Three courses: 35.00 /person

### TO START

Gazpacho soup, croutons, basil oil  
Scottish smoked salmon roulade, cream cheese, dill lemon  
Baked figs with Roquefort, wrapped in Parma-ham  
Estate smoked trout pate, horseradish mayo, melba toast  
Duck breast, shredded spring onion, cucumber, hoi-sin

### TO FOLLOW

Breast of chicken filled with a wild mushroom medley, red pepper coulis, crispy pancetta  
Roast rack of lamb, dijon mustard and herb crumb, redcurrant and mint jus  
Fresh salmon skewer marinated with ginger, soy, honey and chili glaze  
Cod loin, crème fraiche, parmesan, basil, cherry tomatoes  
Fillet of sea bass, saffron cream sauce, fresh mussels  
Wild mushroom, fresh thyme Wellington

### TO FINISH

Profiteroles, toffee sauce  
Dark chocolate and raspberry tart  
Rhubarb crème brulee, shortbread rounds  
Plum tart tatin, elderflower sorbet  
Baileys tiramisu  
Fresh lemon meringue pie  
Cheese board

### NOTES

Please choose one option from each category - this will be the choice for the whole party

We can cater for all dietary requirements. Please discuss this prior to making your choices.

Maximum covers: 30 people