



THE BLUE ROOM

Blue Room Function Set Menu

Two Courses £25.00 (DDR £3.00pp supplement)

Three Courses £29.00 (DDR £7.00pp supplement)

Please choose 3 dishes from each section to create your own bespoke 2 or 3 course menu

Minimum of fifteen guests, pre-order required one week prior to the event.

STARTERS:

Sea Salt & Pepper Calamari & Capers (DF)

Lime Softened, Crisp Tentacles, Squid Ink Aioli, Charred Cucumber

Hot Smoked Salmon Scotch Egg

Celeriac & Gherkin Remoulade, Popped Capers

Twice Baked Mature Cheddar Souffle

Pickled Baby Vegetables & Serrano Ham

Sea Vegetable Arancini's

Smoked Tomato & Pepper Jam, Truffled Artichoke, Seaweed Crisp

Roasted Red Pepper Parfait (GF)

Fragrant Goats Cheese, Air Dried Tomatoes, Pea & Basil Puree

Chefs Seasonal Soup of the Day

Miniature Brioche Loaf

Whisky & Miso Pork Belly (GF)

Cauliflower & Hazelnut Cream, Crackling Crumb, Soused Cucumber

Beef Duo – £3.00 supplement

Fillet Tartare, Cheek Bourguignon, Crispy Yolk, Honey & Mustard Parsnip

Crab Tian – £2.50 supplement

Curried Crab & Yoghurt Vol Au Vent, Seaweed Crisp, Brown Crab Mayo, Pickled Grapes

MAINS:

Pancetta Bound Pork Tenderloin

Pressed Belly, Black Pudding Croquette, Sage & Apple Hash Brown, Wilted Greens, Grain Mustard Cream Sauce

Cumin & Honey Glazed Chicken Supreme (GF)

Apricot & Pepper Dauphinoise, Heritage Carrot Puree, Mint & Broad Bean Salsa, Crispy Skin, Chicken Jus



— THE BLUE ROOM —

Beer Battered Fish & Chips

Pea & Mint Bhaji, Pea Puree, Batter Scraps, Pickled Onions, Tartare & Lemon

Pan Roasted Fillet of Seabass

Potato Terrine, Gingered Yam Cream, Tempura Sprouting Broccoli, Cucumber Beurre Blanc

Fillet of Bream & Bacon Plaice (GF)

Beetroot Risotto, Parmesan Crackling, Shaved 'Scrumpy' Cauliflower, Almond Olive Oil

'Bombay' Potato, Spinach & Lentil Parcel (DF/V+)

Piedmontese Pepper, Roast Hazelnut Cream, Pomegranate Split Dressing

Israeli Couscous Salad

Ras El Hanout Baby Carrots & Beets, Beetroot & Basil Bhaji, Coriander Yoghurt, Curry Oil Dressed Endive

DESSERTS:

Dark Chocolate and Avocado Mousse (GF/V+)

Honeycomb, Blackcurrant Sorbet

Madagascan Vanilla Crème Brulee

White Chocolate Biscotti

New York Baked Cheesecake

Hazelnut Praline, Raspberry Sorbet

Meringue Mille Feuille (GF)

Macerated Strawberries, Lime Chantilly, Red Berries Sauce

Dark Chocolate & Caramel Core Fondant

White Chocolate Foam, Pistachio Ice Cream

Caramelised Lemon Tart

Stem Ginger Salsa, Liquid Caramel Sauce

If you have any allergies or dietary requirements, then please speak to a member of the team.