

Dinner Menus

These menus are designed to give you an indication of our style of food.
Please note menus can be tailored to suit any occasion.

Menu A

£27.95 per head

Please note that there will be an extra charge for waiters and bar staff

Tomato and Taleggio tart with pesto

*Sea Bass, pea puree with hollandaise,
lyonnaise potatoes*

Pear ginger and apple crumble

Coffee and chocolates

£30.95per head

Please note that there will be an extra charge for waiters and bar staff

Soy and ginger salmon, with chilli salad

*Free range chicken breast, bacon,
lettuce and peas, lyonnaise potatoes*

*Prune and Armagnac tart,
crème anglaise*

Coffee and chocolates

Menu C

£33.95 per head

Please note that there will be an extra charge for waiters and bar staff

*Sea bass on a potato pancake, warm cucumber
and hollandaise*

*Roast loin of Oxfordshire lamb, cauliflower and Parmesan puree,
lyonnaise potatoes*

*Pear and chocolate tart,
orange custard*

Coffee and chocolates

Additional vegetarian alternatives are available on request

All prices exclude VAT

Special Occasion Dinner

£48.95 per head

Please note that there will be an extra charge for waiters and bar staff

Champagne cocktail

*Sea bass on a potato pancake, warm cucumber
and hollandaise*

*Tomato, orange and basil soup
with speciality breads*

*Roast loin of Oxfordshire lamb, cauliflower and Parmesan puree,
lyonnaise potatoes*

*Pear and chocolate tart,
orange custard*

*A selection of British cheese, oatcakes
and chutney*

Petit fours and coffee

Additional vegetarian alternatives are available on request

All prices exclude VAT

Grazing Bowls

An elegant buffet option, we recommend you choose five bowls plus desert as a dinner option. Each dish is served complete in its own bowl, one per person.

Choose from:

Main Dishes

Salmon, soy sauce and ginger with rice

Tuna Niçoise

Thai green chicken curry with rice

Roasted vegetables with balsamic dressing

Sausages, potatoes and onion gravy

Goats cheese and mixed beans with walnut dressing

Buffalo mozzarella, pasta and cherry tomatoes

Moroccan lamb with cous cous

Beef, rocket and Parmesan

Mushroom Fusilli

£3.50 per dish

Puddings

All served with clotted cream or custard

Raspberry frangipane

Pear frangipane

Rhubarb Crumble

Apple Crumble

Chocolate Brownie

£3.50 per dish

All prices exclude VAT

Hot Buffet

Thai Green Chicken Curry

Pork and leek sausages with balsamic onions

Roast vegetable ratatouille

Basmati Rice

*Chocolate Brownie
with crème anglaise*

£19.50 per head

Alternative dishes according to season:

Mozzarella di buffala wrapped in prosciutto di parma

*Ricotta and basil tart, mixed leaves
Roasted pepper with tuna and capers
Asparagus and new potato salad*

*Free range chicken supreme, wild mushroom cream sauce
Cod and salmon fishcakes with pea puree
Melanzane alla parmigiana
Cold poached salmon, watercress salad with dill dressing
Stuffed field mushroom
Moroccan lamb
Rare roast beef with horseradish cream
Red pepper filled with chicken breast and fresh pesto
Roast loin of lamb with Mediterranean vegetables and onion sauce*

*Tarte citron
Fresh strawberries, homemade shortbread and clotted cream
Rhubarb crumble
Tunisian orange and almond cake
Individual lemon cake*

All prices exclude VAT

Drinks List

White Wine

Côte à Côte Blanc 2006 Bright yellow in colour, this wine has an intense fragrance and taste of peach and vanilla.	£13.50
Libertad Chenin Blanc/Chardonnay 2006 Full of ripe tropical fruit aromas, this wine is clean and crisp with a slight taste of honey.	£14.05
La Serre, Sauvignon Blanc 2006 Dominated by lemon, pear and wild herb aromas, this wine has a lively and tangy palate.	£15.25
Viognier, Ceps du sud 2005 A delightful spicy, peachy and floral nose with a long and delicate finish on the palate.	£16.95

Minini Pinot Grigio delle Venezie 2006 This wine has a fresh and slightly grassy smell, with hints of green apple and lemon.	£18.50
Michel Laroche, Chardonnay/Terret 2006 This wine is bone dry. It has a delicate blend of nuts and apples with the distinct creamy character of Chardonnay.	£18.95
Preece Chardonnay Victoria 2006 A lively palate of peach and lime flavours, this wine is complimented by a touch of vanilla and coconut.	£24.00
Alois Lageder Pinot Bianco 2006 Light to medium bodied with a fresh finish. This Pinot Bianco has a very fine, fruity aroma and grapey flavour.	£27.95
Domaine de la Chezette Sancerre 2005 Very pale in colour, this wine has notes of crisp gooseberry and lemon with cut grass.	£32.95

Rose wine

La Serre, Syrah 2006 Deepish pink in colour, this wine has good strawberry flavours and a smokey aroma. Fresh and bright	£15.25
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Red Wine

Côte à Côte Rouge 2005 Deep garnet in colour with a fruity nose mixed with peppery spices and vanilla fragrance.	£13.50
Libertad Malbec Shiraz 2006 With an aroma of ripe cherries and pepper, this wine has a soft palate of brambles and spices.	£14.05
La Serre, Merlot 2006 Young, juicy and full of soft, easy-going plum and blackberry fruit.	£15.25
Boland Pinotage Cinsault 2006 With warm red cherry fruit flavours, this wine is soft with an earthy	£16.50

structure.

Michel Laroche, Merlot/Grenache 2006 Both grapes contribute to a soft taste but with a deep southern character. This has a mellow structure with a chocolatey plum smell and a touch of pepper. £18.50

Castillo di Clavijo, Rioja Crianza 2003 This smoky wine has a smell of black cherries and vanilla which leads to a taste of fruits of the forest. £20.50

Côtes du Rhone 'Belleruche', M Chapoutier 2005 This Southern Rhone has a warming and fruity personality. Aromas of morello cherries, strawberries and spice make this wine juicy and easy-going. £24.95

Graham Beck Shiraz 2003 With a juicy acidity and heaps of spice, this wine has a rich and concentrated flavour of mulberry and blackberry fruit. £27.25

Château d'Archange, Graves 2003 Deep ruby in colour, this wine is full-bodied, round and smooth. The flavour has hints of blackcurrant and green pepper. £32.25

Sparkling Wine and Champagne

Deakin Estate Brut NV Pale straw in colour, this has a fresh and delicate aroma of melon and baked apples with yeasty, biscuit characters. Refreshingly crisp. £22.95

The Preece Brut NV A soft and creamy palate. This has aromas of toast and honey with hints of sweet brioche and white flowers. £28.95

Graham Beck Brut NV Rich, creamy and fresh. This sparkling wine has an elegant aroma of ripe fruit and light yeast. £30.95

De Nauroy Brut NV Perfect as an aperitif with its fine mousse and delicate palate. £37.95

Chapel Down Brut NV (English) Pale lemon in colour, this wine is lightly aromatic and nutty with apple flavours. Distinctly English. £40.95

Nicholas Feuillatte Brut Réserve Particulière NV There is an aroma of flowers and fruits such as apples and pears, with a hint of almonds and hazelnuts. This wine is crisp with a soft finish. £49.95

Laurent Perrier Brut NV This wine has a fine golden colour and a citrus bouquet, it finishes with a slight yeastiness and biscuit flavours. £69.95

Minerals

Mineral Water 1L	£2.75
Orange Juice 1L	£2.75
Apple Juice 1L	£2.75
Elderflower cordial and sparkling water 1L	£2.75
Spirit and mixers	£3.00

A pay bar is available on request during functions, serving all of the above and simple spirits and mixers. Please enquire as to the availability of any other drinks you may require not listed above and we will endeavour to meet your needs.

Should you wish to do so you may provide your own wine or Champagne for a corkage charge of £6.00 per bottle of wine and £8.50 per bottle of sparkling wine or Champagne.