

Evening seated fork supper package

- Exclusive hire of the Refectory
- A glass of sparkling wine on arrival
- Two course fork supper
- Fresh filter coffee/loose leaf tea
- Homemade non-alcoholic drink option
- All staffing and table linen

Minimum numbers of 30 apply.

£29.95 per person.



Hot fork buffet menu – for the more informal gathering

Please choose any three dishes from below (We advise one from each section).

Meat options

Garlic, rosemary breast of chicken.

Lemon and tarragon chicken fricassee.

Sweet and sour pork.

Black bean beef chilli.

Lamb tagine, apricots, dates.

Italian style meatballs, provençale sauce.

Fish options

Smoked haddock, fennel fishcakes, watercress mayonnaise.

Soy marinated fillet of salmon, sweet and sour ginger peppers.

Lightly curried fish pie, celeriac mash.

Mixed seafood linguine.

Vegetarian options

Malay curry

Mushroom stroganoff.

Butternut squash, spinach, courgette lasagne.

Gnocchi, wild mushrooms, sage, parmesan

Dessert options

 please choose two dishes from the choices below.

Lemon, lime posset.

Chocolate, brandy, meringue roulade.

Seasonal fruit tart.

Individual homemade apple crumble, crème anglaise.

Fruits of the forest trifle.

Allergen information is compiled using data from our approved suppliers. Whilst every care has been taken to ensure that cross contamination is minimal with regard to our kitchen processes and ingredients, such instances may arise, due to the nature of food preparation, which could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information.