

# The GRILL

## Buffet Menu

Pick two from each section for £45 per person | Pick three from each section for £60 per person

*All buffet menus are based on a minimum of 20 guests*

### **Warm Dishes**

*Assorted quiches*  
*Glazed short rib of beef*  
*Veal osso buco*  
*Cottage pie*  
*Moroccan lamb tagine*  
*Slow cooked chicken with lemon and olives*  
*Chicken with chorizo, white bean and parsley*  
*Thai green chicken curry*  
*Baked Loch Duart salmon with fennel, lemon and dill*  
*Braised octopus with tomatoes, garlic and lentils*  
*Frittata of roast pepper and red onion*

### **Cold dishes**

*Selection of boulangerie bread*  
*Ugie smoked salmon, red onion and capers*  
*Trealy Farm cured meat platter*  
*Selection of British and Irish cheeses*  
*Chicken liver parfait*  
*Potted salmon with crème fraîche and dill*  
*Pork pies*

### **Side dishes**

*Potato dauphinoise*  
*Roast potatoes*  
*Roast root vegetables*  
*Boiled new potatoes with parsley and butter*  
*Seasonal vegetables*  
*Braised Savoy cabbage with pancetta*  
*Roast butternut squash with sage*  
*Char grilled courgette with basil, mint, chilli and lemon*  
*Steamed rice*

### **Salads**

*Roast butternut squash, baked ricotta and walnut*  
*Ratte potatoes, spring onions and crème fraîche*  
*Roast winter vegetables and couscous*  
*Mixed green salad*  
*Panzanella*  
*Tomato, buffalo mozzarella, basil and rocket*  
*Caesar salad*  
*Rocket and parmesan*

### **Desserts**

*Apple and cranberry crumble with clotted cream*  
*Chocolate brownie*  
*Tiramisu pots*  
*Chocolate pots*  
*Crème brûlée*  
*Chocolate fountain*  
*Fruit platter*

### **Tea and Coffee**

*Pre-orders are required for groups with 72 hours' notice.*  
*Products may contain traces of nuts, should you have any allergies, please inform your server.*  
*All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.*

# *The* GRILL

## Private Dining

### *Menu One*

*Jerusalem artichoke velouté with crispy cauliflower and curry oil (v)*

*Beetroot soured mackerel with horseradish potato salad and Granny Smith apple jelly*

*Ham hock and parsley terrine with poached pear and sauternes gel*



*Ravioli of butternut squash and ricotta with sage and pine nuts (v)*

*Roasted Cornish cod with a potato, cauliflower and clam chowder*

*Grilled breast of chicken with a ham hock and leek pie, celeriac and tarragon*

*All served with seasonal vegetables*



*Vanilla crème brûlée with hazelnut cantucci*

*Polenta and orange cake with mascarpone and orange gel*



*Additional cheese course (£10 per person)*



*Tea, coffee and petit fours*

***£50 per person, minimum 10 guests***

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# *The* GRILL

## Private Dining

### *Menu Two*

*Wild mushrooms on toast with a poached free range egg (v)*

*Raviollo of Cornish crab and corn with a lemon grass broth*

*Beef carpaccio, pickled daikon, cured cucumber with chilli dressing*



*Beetroot tarte tatin with smoked ricotta, hazelnuts and rocket (v)*

*Devonshire sea bass with stuffed braised squid, tomatoes and chickpeas*

*Grilled rump of English lamb with crushed potatoes, purple sprouting broccoli and rosemary jus*

*All served with seasonal vegetables*



*Chocolate fondant with milk ice cream*

*Warm carrot cake, carrot curd and sweet cheese ice cream*



*Additional cheese course (£10 per person)*

*Tea, coffee and petit fours*

***£60 per person, minimum 10 guests***

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