

Pink plated menus 2026

Please choose one option from each selection for your guests and a vegetarian/vegan alternative.

Starters

Charred vegetables with smokey baba ghanoush and grilled Zaatar flatbread (VG)

Candied beetroot and peppery leaf salad, toasted pumpkin seeds with whipped Ellie's goats' cheese (V)

Whipped barrel aged feta, heritage tomatoes, micro sorrel, rocket, edible flowers and extra virgin olive oil in feuille de brick case (V)

Burrata with crushed English pea pesto and grilled focaccia (V)

Severn and Wye hot smoked salmon on sourdough toasts with pickled cucumber and a beetroot and dill salsa

Classic salmon tartare, cornichons, lilliput capers, diced shallots and dill with toasted crostini

Classic fillet of British beef carpaccio with a parmesan crisp, micro rocket, sea salt flakes and extra virgin olive oil

Mains

Iman Bayildi with charred red pepper couscous, wild rocket leaves and a spicy harissa dressing (VG)

Grilled and spiced cauliflower wedge with green tahini dressing, wilted spinach and tempered Gunpowder (VG)

Aubergine schnitzel with Tenderstem broccoli, roasted garlic and salsa Verde (V/VG)

Wild mushroom Vol-au-vent with crispy Jerusalem artichokes, wilted spinach and red onion gravy

Pan fried salmon fillet with English peas, broad beans, baby potatoes and a lemon and white wine velouté

Free-range chicken thighs with braised cannellini beans, wilted spinach and a smoked paprika and Fino sherry velouté

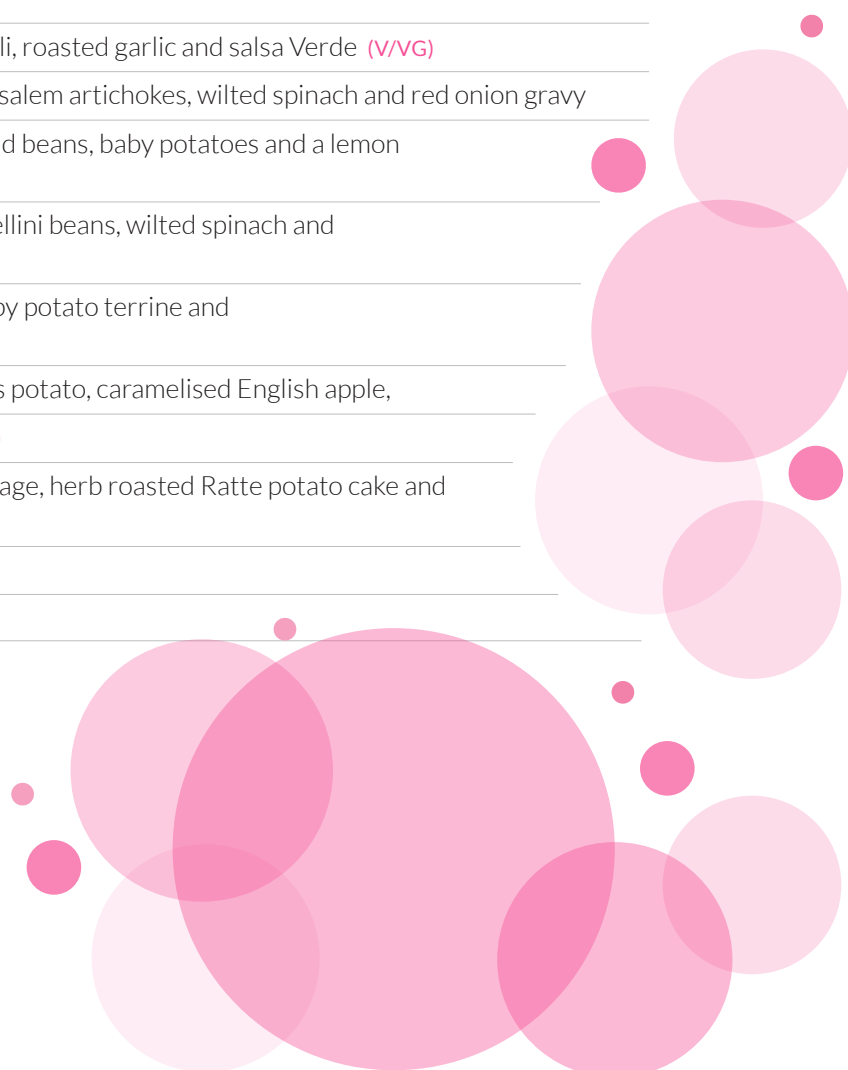
Free-range chicken breast, English peas, crispy potato terrine and a white wine velouté split with wild garlic oil

Slow-roast Gressingham duck leg, dauphinois potato, caramelised English apple, Tenderstem broccoli and Calvados sauce (GF)

English fillet of beef with sautéed Savoy cabbage, herb roasted Ratte potato cake and a green peppercorn sauce

V – Vegetarian, VG – Vegan, GF – Gluten free

All pricing is inclusive of VAT



Pink plated menus 2026 *continued*

Desserts

Mini desserts (please choose four)

Tiramisù truffles

Mini pavlova with seasonal fruits

Profiteroles with chocolate and creme patisserie

Chocolate Amaretti biscuits

Lemon tarts with vanilla bean cream

Raspberry and almond cake (GF)

Cheese board £8 per person

Cambozola, Oxford Blue, mature English Cheddar, and Stinking Bishop served with sourdough crackers, chutney, celery and grapes

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