



FINE DINING

We run our fine dining menus as a bespoke option for clients who want more of a wow factor when entertaining guests. With 15 years experience in michelin star kitchens we bring a wealth of knowledge and inspiration to the table.

Example bespoke winter menu

Cornish mussels, West country cider, tarragon clotted cream & crusty bread

Chicory, parma ham, Cerney pepper goats, blood orange & truffled honey

Roast chunk of hake, sprout tops, brown shrimps, devilled butter & caper popcorn

Roast pheasant breast, celeriac, red cabbage, hazlenuts, salami & chutney jus

Apple tarte tatin 'dulche de leche'