



Gatherer Deluxe Evening example

Day	Starter	Main course	Dessert
1	Lentil and mushroom p <ac>o</ac> te with griddled toast and a tangy watercress salad	Wild Mushroom risotto with parmesan shavings, balsamic roasted tomatoes and braised kale	Cherry clafoutis, cherry coulis with Cr <ac>e</ac> me Chantilly
2	Thai pepper and sweet potato and coconut soup with a crusty seeded roll	Smokey aubergine, tomato and cashew nut curry, jasmine rice, bean sprout salad and cucumber raita	Rose and cardamom cr <ac>e</ac> me brulee with macerated fruits
3	Goats cheese and caramelised onion parcels with a balsamic glaze	Wild mushroom and nut roulade with a creamy cider and mushroom sauce, garlic roasted potatoes and seasonal veg	Tarte tatin with vanilla ice cream
4	Perl las and broccoli tart with a fresh leaf salad garnish	Halloumi and squash stack with crunchy vegetable and rice noodle salad, roasted cashews and a tangy ginger, lime and sesame dressing	Raspberry ripple profiteroles with fresh raspberries and white chocolate sauce



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5	Beetroot and carrot salad with lime dressing and goats cheese	Chestnut and leek stifado, dauphinoise potatoes and apple spiced braised cabbage	Rich chocolate ganache with a crunchy praline base and caramelised hazelnuts
6	Roasted red pepper soup with a toasted Ciabatta	Coriander and cumin falafel with potatoes gratin, oven baked tomatoes, black olive tapenade and a Greek style salad	Tarte au citron with crème fraiche

Please ensure we are made aware of any dietary restrictions or allergies.

All food options are subject to change, please contact our booking office for details.