

Sculpture Gallery

The following dishes are a collaboration of ideas and contributions from our brigade of Chefs under the guidance of Olivier Bertho, Executive Chef and Benjamin King, Senior Sous Chef.

Create your own three course menu from the starters, main courses and desserts. Choose one option per course for all of your guests to enjoy, plus a vegetarian option if required. We will also cater for any dietary requirements.

Any supplemental charges are shown alongside the dish. There are charges for additional courses.

Starter

Goats Cheese and Sun Blushed Tomato Tart

Onion marmalade and micro watercress salad (V)

Pea, Soya Bean and Ricotta Cannelloni

Pea velouté, mint oil and pea shoots (V)

Gazpacho Terrine

Basil oil and parmesan crisp (V)

The Kitchen Garden

Rye soil with pea purée, pea shoots, roasted baby beetroot, pickled baby carrots and tempura battered baby vegetables

The Coast

Cockles, prawns and mussels in a light coriander and lime dressing topped with crispy nori and sea vegetable cous cous salad

Confit Duck Bon Bon

Pain d'epicé crumb, mango leather, mango salsa and coriander shoots

Chicken Liver Pate

Topped with spiced butter and served with Melba toast and onion chutney

Smoked Fish Mille Feuille

Orange mayonnaise and herb salad

Venison Carpaccio

Hot parmesan cream croutons, rocket salad and rocket pesto (£5.00)

Bouillabaisse

Grilled red mullet fillet and aioli (£7.00)

Intermediate Courses are available on request



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Main Courses

Corn Fed Chicken Breast Roasted in Lemon

Chateau potatoes, seasonal baby vegetables, stuffing and pan jus

Chicken Ballotine Stuffed with Pistachio

Spinach purée, leek and rosti potato

Duo of Pork Fillet and Crispy Belly

Butternut squash purée, bubble and squeak, asparagus and cider jus

Braised Blade of Beef

Bourguignon sauce and buttered spinach tagglatoni

Duck Breast

Cassoulet flavoured with smoked sausage thyme jus and Provencal herbed choux lace

Braised Shoulder of Lamb

Garlic pomme purée, petit pois a la Francais with rosemary jus

Smoked Haddock

Gruyere pomme purée, wilted greens, poached egg and fish velouté sauce

Halibut Supreme

Roasted gnocchi pea velouté, braised baby leeks topped with crispy shallots (£4.50)

Beef Fillet Medallion

Fondant potato, crispy coated poached shallot, shallot purée and spinach (£7.50)

Venison Loin

Pearl barley fritter, roasted golden beetroot, cauliflower and blackberry sauce (£9.00)

Vegetarian Main Courses

Butternut Squash and Gorgonzola Strudel*

Wild Mushroom Risotto

Truffle oil, shaved asparagus and herb salad

Spinach and Ricotta Tortellini

Tomato sauce with basil oil and balsamic drizzle

Gnocchi Gratin*

Spinach, leek and parsley cream

Accompanied with baby vegetables, soya beans and parsley puree*



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Vegetable Selection

This selection of vegetables can be used as a replacement or as an addition to your main dish. Please add £4.00 per additional vegetable serving.

Spinach (plain or with garlic or nutmeg)
Gratin dauphinois
Mashed potato
Roasted root vegetables
Medley of seasonal vegetables
Roast potatoes

Desserts

Woburn Peach Melba

Peach and peach ice cream

Sticky Toffee Pudding

Butterscotch sauce and clotted cream

Tiramisu

Seasonal Fruit Crumble

With vanilla custard or vanilla ice cream

Warm Chocolate Fondant

Salted caramel ice cream and peanut brittle

Cappuccino Crème Brulée

Chocolate pistachio biscotti

Pina Colada

Poached pineapple rings, coconut panacotta, coconut rum jelly and pineapple crisp

Oeuf a la Neige

Poached meringue, vanilla crème anglaise and caramel

Assiette of Chocolate

Dark chocolate brownie, raspberry mousse and mini chocolate tart (£4.00)

Cheese Selection

British and continental cheese served with grapes, celery, biscuits and chutney

If you would like a cheese selection to be served as an extra course the supplement would be £8.50 per person.

Coffee and Petits Fours Teas and infusions



All prices quoted are inclusive of value added tax at the standard rate

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