



Dine & view menus 2016



Example menu

Trio of Salmon: Oak roast, smoked and gravadlax with a lemon oil and micro herbs

Assorted breads

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Roast chicken breast on Yorkshire chorizo and potato pave,
pan fried wild mushrooms roasted roots, sugar snaps and a madeira wine glaze

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Homemade crème brûlée with shortbread biscuit

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Ground coffee with mints

Afternoon tea (replaced on evening meetings with light canapés)

Mini scones with fresh cream & preserve | Assortment of fancies | Selection of cakes

Freshly brewed tea

**Any guests dining in the Park Suite (as a result of low numbers in the hospitality boxes)
will receive ½ bottle Champagne per person upgrade – included in the above package price**