

THE VAULT

£45.00 PER HEAD

Hand Raised Dovecote Pork Pies with Date Ketchup

Malt Vinegar Cockles, Clams and Sea Vegetables

The **B&B** Caesar Salad

Cornish Fish Stew with Aioli, Gruyère and Croutons

OR

Dry Aged West End Farm Porchetta 'Choucroute'

OR

8 Hour Slow Cooked Salt Marsh Lamb Shoulder
with 'Pot Au Feu' Vegetables

The **B&B** Profiteroles with Soured Cream

Mulled Wine Poached Pears with Vanilla Cream

To maintain the *Feasting* element of The Vault we offer all *three starters* and *two desserts* in a feasting format on large tables. Please choose one main course which will be served family style on the table along with selected side dishes. Vegetarian alternatives are available.

THE VAULT

£55.00 PER HEAD

English Charcuterie and 'Pukkalilli'

Rotisserie Roasted Beetroot Salad with Barrel Aged Feta and Mint

Shell on Prawns with Smoked Mayonnaise

Shetland Salmon Dartoise with Hollandaise

OR

Whole Roast Chicken with Stuffing and Cumberland Sauce

OR

Daube of Dovecote Venison with Salt Baked Celeriac

Malt & Milk Chocolate Mousse with Salted Caramel

Brown Butter Tart with Clotted Cream

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Duck Liver Parfait with Fig & Cherry Chutney and Toasted Brioche

Hand Carved Sided of Manchester Smokehouse Salmon with Sour Cream,
Beer Pickled Shallots, Capers and Rye Bread

Cheddar & Ale Soup with Cheese Straw

Cider & Honey Glazed Gammon with Parsley Sauce

OR

Rotisserie Roasted Striploin with Dirty Hollandaise

OR

Baked Halibut 'Viennoise' with Caramelised Cauliflower and Golden Raisins

Bitter Chocolate Tart with Crème Fraîche

Banana Custard with Dates, Honey and Pistachios

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£80.00 PER HEAD

Dressed Dorset Brown Crab

Steak Tartare with Confit Egg Yolk and Grilled Sourdough

Mushroom 'Risotto' Claude Bosi

Whole Salt Baked Bass, Turbot or Brill with Sauce Vierge

OR

Roasted Suckling Pig with Sage Stuffing and Apple

OR

Roasted Forerib of Dovecote Dry Aged Beef
with Yorkshire Pudding and Creamed Horseradish

Whisky and Rye Pudding

Chocolate & Ale Cake with Salted Caramel and Muscovado Cream

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THE VAULT

£95.00 PER HEAD

Hand Carved Ibérico de Belotta Ham

Scottish Langoustines with Mayonnaise

Warm Potato and Jerusalem Artichoke Salad with Shaved Black Truffle

Baked Native Lobster and Hand Dived Scallop Thermidor

OR

Whole Roast Duck with Foie Gras, Stuffing and Cumberland Sauce

OR

Wellington of Dovecote Beef with Bordelaise Sauce

Peanut Butter and White Chocolate 'Paris Brest'

Vanilla Crème Brûlée

A cheese course can be added at a cost of £16.50 per person or as a dessert substitute at a £4.50 supplement

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