



Library Menus

Available for up to 24 guests

Spring Menu

1st March to 31st May

Foie gras & artichoke velouté
served with red onion chutney, toasted brioche

Lobster & crab tortellini, shellfish bisque

Raspberry & vodka sorbet

Slow roast fillet of Angus beef
served with morels, asparagus, fondant potato & Madeira jus

Parmesan soufflé with horseradish cream sauce

Treacle tart, brown bread ice cream

Coffee & petit fours

£57.75 per person

Summer Menu

1st June to 31st August

Chicken consommé with asparagus royale
& tomato jam

Seared Scottish salmon pavé, served with crayfish,
Nantaise sauce & julienne carrots

Cello and lemon sorbet

Devon lamb, herb crusted cutlet & compressed shoulder croquette,
served with Anna potatoes, tomato Provençal
and minted petit pois purée

Baked apple & goat's cheese pithivier, quince jelly

English strawberry & raspberry Pavlova

Coffee & petit fours

£57.75 per person

Autumn/Winter Menu

1st September to 28th February

Beef & celeriac consommé en croute

Pan seared halibut, rosti, baby leeks, demi-glace

Gin and tonic Sorbet

Roast loin of venison, smoked parsnip purée
poached red wine pear & Dauphinoise potatoes

Baked camembert with fig chutney

Pistachio soufflé with peanut butter ice cream

Coffee & petit fours

£57.75 per person

*We use a wide range of ingredients in our kitchen, some of which may contain allergens.
If you have a specific allergy or dietary requirement, please let us know.*

