



destination
dining



destination dining

Our culinary team have created a range of seasonal menus to whet your appetite. The team are on hand to assist you with your selection, please just ask. Our wines have been carefully selected to complement and enhance these seasonal menus and we would be delighted to assist you in matching your food and wine.

Please choose one starter, one main course and one pudding for the group and advise us of any dietary requirements. Our fine dining menu is served with bread, butter, petit fours and tea and Rainforest Certified coffee.

Three course sit down menu packages from £48.00
(based on minimum 50 people, supplements apply for smaller numbers)

Starters

Compressed watermelon, avocado puree, caper berry with candy beetroot & balsamic (VE)(GF)

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Heirloom tomatoes, tomato water with whipped goat's cheese & basil oil (V)(GF)

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Pea & mint soup with pea salsa, toasted brioche & sour cream (V)

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Gin cured salmon, horseradish cream with apple, micro herbs, pickled fennel & radish (GF)

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Smoked ham, chicken & apricot terrine, sherry vinegar shallot watercress salad with mustard mayonnaise & sourdough

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Crispy pig cheek croquet, pineapple salsa with smoked paprika aioli & crackling

Main course

Masala roasted baby aubergine & king oyster mushroom, onion bhajis, mango chutney & wild rice with a coconut curry sauce (VE)(GF)

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Smoked carrot risotto, confit heritage carrots, salt baked beets, beetroot puree with caraway bark & chive cream cheese (V)

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Plaice fillet, slow cooked leek, poached apple, saffron potatoes with burnt leek puree & apple beurre blanc (GF)

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Chicken ballotine filled with pancetta & chicken mousse, torched corn, sweetcorn puree, rainbow chard & fondant potato with a light chicken jus (GF)

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Slow cooked duck breast, duck leg bon bon, potato terrine with petits pois a la francaise & duck sauce

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Rolled sirloin, Alliums & Ale, charred shallot, wilted spring onion, beer battered onion ring with roasted garlic mash & Love Lane IPA jus

Pudding

Plant based coconut panna cotta, passion fruit & mango salsa, passion fruit sorbet with mango shards (VE)(GF)

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Dark chocolate vegan mousse, beetroot brownie, chocolate soil, almond & mint sorbet with raspberries (VE)

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Broken strawberry & sherry trifle (V)

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Crème brûlée, buttered popcorn, sunflower seed brittle with orange & honey ice-cream (V)(GF)

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Peach Melba cheesecake, roasted peach compote and raspberry sorbet with micro basil (V)(GF)

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Apple & elderflower jelly, lemon meringues, apple gel, white chocolate powder & lemon Greek yoghurt (V)(GF)

(VE) Vegan (V) Vegetarian (GF) Gluten Free

For those with dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your event planner.

All prices are per person and exclude VAT.

SATS_Destination_Dining_Menu_Spring/Summer_2022



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Why Not Add

Individual cheese plate £4.95
Individual Mrs Kirkhams, Lancashire cheese with a fig chutney & thyme shortbread

Cheese board £9.95
A selection of 3 cheeses, homemade bread, local crackers & chutneys. Served on boards at the table for 8 covers.

Amuse Bouche £4.50
Mushroom cappuccino
Truffle honey (V)
Potted Lancaster smoked salmon
Fresh mini crumpets & avocado (V)
Goats cheese mousse (V)
Pickled endive, rye bread & pumpkin seeds (V)
Buckwheat Blini's (V)
Sugar cured tomatoes, basil hummus & nigella seed cracker (V)
Cauliflower tabbouleh (VE)
Almond labneh & quinoa granola (VE)(GF)

Palette Cleanser £3.50
Basil sorbet & hazelnut brittle (VE)(GF)
Pain d'épices crumble & carrot sorbet (V)
Ice berries with Sloe Gin (VE)(GF)
Poached Coxes Orange Pippin, lime, mint & fromage frais (V)(GF)
Grape crush with walnut wafers (V)

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