

2023 Autumn/Winter Destination Dining Menu



destination dining

Our culinary team have created a range of seasonal menus to whet your appetite, and our wines have been carefully selected to complement and enhance these seasonal menus. The Spaces at The Spine team are on hand to assist you with your selection, 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.

Starters

Tartar of beets with a beetroot cracker, wasabi and dill oil, and crumbled vegan feta (VE)(NGC)

Pea panna cotta, pickled radish, black quinoa, pea shoots with a tapioca crisp and lemon gel (VE)(NGC)

Celeriac and truffle soup, salt baked celeriac, compressed apple with a sourdough crouton and parsley oil (VE)

Treacle cured sea trout, sour cream and dill, soused capers and shallots with watercress and rye bread shards

Chicken and apricot press, spiced pear chutney, sourdough, apricot gel with torched hazelnuts and a micro cress salad

Ham and brie bonbon, charred celery, apple puree with bacon jam and bitter leaves

Fine dining, dinner (per person, excl. VAT)

	Up to 24 guests	25-49 guests	50+ guests
Three course sit-down meal with water and coffee	£60.00	£55.00	£50.00

Mains

Confit Dukkah heirloom carrots, baked herb polenta with a roasted shallot puree and watercress sauce (VE)(NGC)

Pan fried lentil steak on a winter squash and thyme risotto with tarragon oil and roasted cauliflower puree and florets (VE)(NGC)

Poached celeriac and rosemary roulade, potato fondants, charred goats' cheese, tender stem broccoli with smooth celeriac and a herb oil split white wine sauce (V)(NGC)

Pan fried Gilthead bream, Roscoff onion and parmesan sauce with samphire, nduja and chorizo, puy lentils and crispy onions (NGC)

Pan roasted chicken supreme, roasted leeks, caramelised king oyster mushroom with buttery mash and chestnut and tarragon sauce (NGC)

Roasted venison loin with slow cooked leg, beer glazed onions, rosemary and roasted garlic potato pave with smoked celeriac and apple puree and braising jus (NGC) **(supplement of £5)**

(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing

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.



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Desserts

Plant based coconut and vanilla set cream, vegan shortbread, meringue dots with a red berry sorbet, figs and blackberry (VE)

Espresso dark chocolate mousse, chocolate soil, coffee gel with raspberries and beetroot brownie (VE)(NGC)

Treacle tart, honeycomb, malt loaf shards with buttermilk and honey ice cream (V)(NGC)

Hazelnut and brown butter tart with caramelised pear and vanilla ice cream (V)

Lemon meringue pie torched Italian meringue, sesame seed brittle with passion fruit cream and limoncello gel (V)

Crème brulee with cranberry granola, sour cherry gel with honey tuile and cranberry and ginger sorbet (V)

Enhance your dinner

Individual cheese plate	£5.50
Individual Mrs Kirkham's, Lancashire cheese with a fig chutney and thyme shortbread	

Cheese board	£25.00
A selection of 3 cheeses, homemade bread, local crackers and chutneys. Served on boards at the table for 8 covers.	

Amuse Bouche	£5.00
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Palette cleanser	£4.00
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