

# 2024 Spring/Summer 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.

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

	30-99 guests	100+ guests
Three course sit-down meal with water and coffee	£60.00	£57.00



(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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## Starters

Compressed watermelon, avocado puree, caper with candy beetroot & balsamic (VE)(NGC)	203.3kcal
Heirloom tomatoes, tomato water with whipped goat's cheese & basil oil (V)(NGC)	364.5kcal
Pea & mint soup with pea salsa, toasted brioche & sour cream (V)	321.8kcal
Gin cured salmon, horseradish cream with apple, micro herbs, pickled fennel & radish (NGC)	285.6kcal
Smoked ham, chicken & apricot terrine, sherry vinegar shallot watercress salad with mustard mayonnaise & sourdough	700.8kcal
Crispy pig cheek croquet, pineapple salsa with smoked paprika aioli & crackling	495.9kcal

## Mains

Masala roasted baby aubergine & king oyster mushroom, onion bhajis, mango chutney & wild rice with a coconut curry sauce (VE)(NGC)	533.5kcal
Smoked carrot risotto, confit heritage carrots, salt baked beets, beetroot puree with caraway bark & chive cream cheese (V)	549.5kcal
Oven roasted hake, dill & caramelised caramelised shallot crushed potato cake, roasted cherry tomatoes with wilted spinach & a tomato fish broth (NGC) (£5 supplement)	225.3kcal
Chicken ballotine filled with pancetta & chicken mousse, torched corn, sweetcorn puree, rainbow chard & fondant potato with a light chicken jus (NGC)	1230.4kcal
Slow cooked belly pork, celeriac puree, roasted cauliflower with compressed apple, pickled mustard seed & cider jus (NGC)	1818.16kcal
Lamb rump, black olive tapenade, potato press with steamed tender stem broccoli & spiced red wine reduction (NGC) (£5 supplement)	580.4kcal

## Dessert

Plant based coconut panna cotta, passion fruit & mango salsa, passion fruit sorbet with mango shards (VE)(NGC)	322.9Kcal
Dark chocolate vegan mousse, beetroot brownie, chocolate soil, with mint sorbet & raspberries (VE)	743.2Kcal
Broken strawberry & sherry trifle (V)	562.2Kcal
Crème brulee, buttered popcorn, sunflower seed brittle with orange & honey ice cream (V)(NGC)	1156.5Kcal
Peach Melba cheesecake, roasted peach compote & raspberry sorbet with micro basil (V)(NGC)	487.9Kcal
Apple & elderflower jelly, lemon meringues, apple gel, white chocolate powder & lemon Greek yoghurt (V)(NGC)	235.9Kcal

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## 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

**Palette cleanser** £4.00



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