

Welcome to
The Darren Moore Suite

sample menu

Some of the menu items contain nuts, seeds, gluten and other allergens. There may be a risk that traces of these could be in any other dish of food served within the venue. We understand the dangers to those with severe allergies and will try and provide you with a suitable alternative. Please discuss your requirements with a staff member. It may be possible to modify some menu items. Please ask your server if you have any dietary requirements.

STARTERS

Lobster Fishcake, Hollandaise Sauce, Chervil

Norfolk Quail Breast, Malt Crème Fraîche, Buckwheat

Butternut Squash Ravioli, Pine Nuts, Parsley Oil, Squash Velouté

MAINS

Cannon of Venison, Celeriac, Rösti Potato, Redcurrant Gel, Purple Kale

Wild Halibut, Bisque, Potato Gnocchi, Sprouting Broccoli

Boardroom Chicken 'Kiev'

First Season English Asparagus, Sauté Potato, Duck Egg Yolk, Chanterelles,
Warm Lemon Vinaigrette

DESSERTS

Assiette of Chocolate

Poached Rhubarb, Seville Orange, Buttermilk

WINES

WHITE

Macon Villages 'Abbatiales',
J-L Quinson

A very attractive example of this Burgundy classic, fresh stone-fruit flavours with a typically complex and broad mouthfeel throughout.

Touraine Sauvignon 'Eglantines',
Domaine Sauvion, Loire

An excellent Sauvignon Blanc with a hint of honeysuckle.

Verdicchio Castelli dei Jesi, Rione
A dry, crisp and easy-drinking Italian showing lovely minerality - perfect with seafood.

RED

Chateau Pontet Nivelle,
Bordeaux AC

This approachable and smooth style of claret offers lingering black berry fruit notes and a supple velvety finish.

Rioja Tinto Azabache, Spain
This is a lovely example of Tinto Rioja. It offers juicy fruits overlaying a smooth base.

Caoba Mendoza Malbec,
Argentina
A soft and refined Malbec that has plum and cherry fruit flavours.