



AUTUMN & WINTER MENU

2025/26

STARTERS

Goats' cheese & pesto pavé, beetroot textures & balsamic glaze (V)

Twice baked gruyère cheese soufflé, roasted & pickled walnut ketchup, gruyère cream (V)

Leek & potato soup, hot-smoked salmon croquette, crème fraîche & chives

Quail & smoked duck roulade with blackberry ketchup & parsnip crisps

Smoked haddock scotch egg, sea herbs & sauce gribiche

*Rabbit saddle with air-dried ham mousse, carrot & apple caramel
roasted radish & mustard dressing*

*Cured / torched Cornish mackerel with keta caviar, green apple relish
horseradish emulsion & dill oil*

*Salt baked heritage beetroot, endive, pickled blackberry
plant-based crème fraîche, hazelnut crumb (Vg)*

MAINS

*Jerusalem artichoke & comté pithivier with buttered spinach
baby root vegetables & parmesan crème (V)*

*Roast king oyster mushroom, wild mushroom arancini, salsify & truffle purée
grilled leeks & tarragon velouté (V)*

Cauliflower steak, cauliflower couscous, apple raisin purée, curry emulsion, onion bhaji (Vg)

*Rump of lamb, haggis croquette, potato gratin, crushed peas, roasted carrot
smoked aubergine & lamb jus*

*Sous vide guinea fowl with confit leg & pancetta bon-bon, parmesan polenta, wilted cabbage
butternut squash & red wine jus*

*Roast duck breast with confit leg & griottine cherry pie, braised chicory, Dauphinoise potato
buttered spinach & rosemary scented jus*

*Braised feather blade of beef, beef shin bon-bon, sautéed carrots, savoy cabbage
beef fat mash & red wine jus*

*Seared stone bass with brown crab croquette, caramelised cauliflower purée
crushed root vegetables, parsley & caper dressing*

SUPPLEMENTS

CHARGED AT £4.50 PER PERSON PLUS VAT

*Loin of venison with braised venison croquette, celeriac gratin, braised red cabbage
cavolo nero, glazed carrot & blackberry jus*

*Fillet of beef, BBQ beef short rib, roast celeriac, buttered mash
broccoli & carrot & bone marrow jus*

DESSERTS

Pear & almond tart with cinnamon chantilly & pear crisp

Warm apple tarte tatin with vanilla ice cream

Dark chocolate & salted caramel crèmeux, dulce de leche ice cream & mulled wine gel

White chocolate parfait with poached plums & hazelnut ice cream

Orange bavarois with dark chocolate sorbet & ginger tuile

Vegan sticky toffee pudding with toffee sauce & vegan vanilla ice cream

Three Course Menus include freshly baked bread, speciality teas, filtered coffee & petit fours.



S U S T A I N A B I L I T Y

Only responsibly-sourced fish and shellfish, fished in sustainable ways including responsible aquaculture, are used in our menus.

Dishes may contain, directly or indirectly, nuts or nut products.

Merchant Taylors' Catering Ltd reserve the right to amend prices as a result of influences beyond our control.

Food Allergies and Intolerances – please speak to your Sales and Event Executive regarding the allergens which will be present within your chosen menu