



# 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*