

Elopement Private Dining Menu 2025

Starters

Chicken and Pistachio Terrine (df, gf)
Spiced Mayo, Mango Salsa

Atlantic King Prawn Cocktail (df, gf)
Marie-Rose Dressing, Baby Gem Lettuce

Smoked Duck Ham (df, gf)
Spiced Plum Gel, Pickled Plum

Goats Cheese Mousseline (vg, gf)
Frisée, Sugar Snaps, Toasted Hazelnut, Raspberry Vinaigrette

Roasted Butternut Squash Soup (df, v, vg)
Truffle Oil, Warm Rosemary Focaccia

Charred Mackerel (gf)
Celeriac Remoulade, Smoked Apple Gel, Pomegranate

Main Menu

Trio of Chicken (gf)
Parsnip Purée, Fondant Potato, Seasonal Greens, Rich Madeira Sauce

Pan Fried Hake (gf)
Spiralised Vegetables, Orange Beurre Blanc, Saffron New Potato, Crispy Capers

Tomato Tartin (df, vg, v)
Rocket Salad, Balsamic Glaze

Mushroom Wellington (df, vg, v)
Roasted Potatoes, Seasonal Veg, Rich Madeira Sauce

24hr Sous-Vide Belly Pork (gf)
Mustard Mash, Seasonal Greens, Cracking Shard, Devonshire Cider Jus,

Slow-roasted Beef (gf, df)
Dauphinoise Potatoes, Seasonal Greens, Creamed Celeriac, Burnt Onion Purée, Yorkshire Pudding, Bordelaise Sauce

Basil Gnocchi (df, vg, v)
Roast Cherry Tomatoes, Pine Nuts, Olive Oil, Sun-dried Tomato Pesto

Desserts

Passionfruit & Vanilla Cheesecake (gf, vg)

Mango & Passionfruit Compote, Almond Crumb

Hazelnut & Chocolate Mousse Cake (gf, vg)

Frangelica Hazelnut Liqueur & Baileys Chantilly Cream

Avocado & Lime Parfait (df, vg, v)

Dark Chocolate Shard, Coconut Purée, Fruit Crumb, Mango Gel

Lemon Meringue (vg)

Pistachio Gelato, Lemon & Thyme Jelly, Roasted Pistachios

After Eight Fondant (gf, vg)

Mint & White Chocolate Custard

Mocha Panna Cotta (gf, vg)

Mascarpone Cream

Apple & Elderflower Summer Crumble (df, vg, v)

Devonshire Clotted Cream or Vegan Ice Cream

DF- dairy free, VG - vegetarian, V - vegan, GF- gluten free

*Most menu items can be tailored to meet dietary requirements.
Vegan alternatives also available for some menu items.*