

# Copper Menu



Your day, your way.

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£50.00 per person (minimum of 30 guests)

## Starters

**Crispy Duck Confit**

With rocket salad, port  
& orange glaze (GF)

**Smoked Salmon Mousse**

With toasted dill bread  
& cucumberjelly

**Marinated Heritage Beetroot**

With goats cheese, honey  
& pine nut dressing (V, GF)

**Pork Belly Tacos**

With Asian glaze, avocado  
& pickled vegetables

**Camembert, Spinach  
& Coriander Filo Parcel**

With sweet potato hash,  
tomato dressing (V)

**Crispy Salt & Pepper Squid**

With Asian salad, mango  
& chilli salsa (GF)

## Mains

**Roasted Guinea Fowl Breast**

With dauphinoise potato, mixed  
greens & wild mushroom sauce (GF)

**Wild Mushroom Gnocchi**

With chargrilled vegetables,  
bocconcini & basil pesto (V)

**Steamed Hake**

With spring onion & ginger,  
leek potato cake & white  
wine veloute (GF)

**Rump of Devonshire Lamb**

With dauphinoise potato,  
artichoke puree, wild mushrooms  
& red wine jus (GF)

**Sweet Potato & Coconut Curry**

With steamed rice, mango chutney  
& toasted naan bread (V)

**Pan Seared Sea Bass**

With crab potato cake, samphire  
& sauce vierge (GF)

## Desserts

**Warm Chocolate Brownie**

With chocolate sauce  
& vanilla ice cream (GF)

**Rice Pudding Fritters**

With pineapple carpaccio  
& mango sorbet

**Glazed Lemon Tart**

With raspberry sorbet

**Sticky Toffee pudding**

With caramel sauce &  
salted caramel ice cream

**Vanilla Crème Brûlée**

With milk chocolate mousse,  
raspberry coulis (GF)

**White Chocolate Parfait**

With caramelised oranges  
& pistachio shortbread

V – Vegetarian. VE – Vegan. GF – Gluten Free. GFA – Gluten Free Available. VGA – Vegan Option Available

Ask one of our team for more details

Be Wild. Be Free. Be Curious.