spaces
at The Spine

Destination Dining Menu

Autumn / Winter 2025

destination dining

The culinary team at Company of Cooks have created a range of seasonal menus to whet your appetite, with wines carefully selected to complement and enhance every dish. Our team are on hand to assist you with your selection and to recommend wine and food pairings.

Please choose one starter, one main course and one dessert for the group and advise us of any dietary requirements.

Our fine dining menu is served with bread, butter, petit fours and tea and Rainforest Certified coffee. Additional courses and enhancements are also available.

Fine dining, dinner (per person, excl. VAT)		
	35-99 guests	100+ guests
Three course sit-down meal with water and coffee	£60.00	£57.00

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Starters

Heritage beetroot, whipped crematta, hazelnut, citrus **(VE)(NGC)**	*213kcal*
Roasted cauliflower, whipped tahini, pomegranate, toasted seeds **(VE)(NGC)**	*230kcal*
Caramelised pear, blue cheese & walnut tart, chicory **(V)**	*734kcal*
Stone bass ceviche, pink grapefruit, radish, crispy capers **(NCG)**	*173kcal*
Cured Chalk Stream trout, pickled cucumber, horseradish buttermilk, dill **(NCG)**	*178kcal*
Smoked duck breast, medjool dates, chicory & orange **(NCG)**	*398kcal*
Pressed terrine of free-range chicken, whipped parfait, crispy chicken skin, caper and raisin **(NGC)**	*550kcal*

Mains

Jerusalem artichoke, wild mushroom & lentil ragout, salt baked celeriac, dried enoki **(VE)**	*572kcal*
Roasted onion squash, puff pastry tart with warm roast vegetable salad, walnut pesto, crispy sage **(V)**	*547kcal*
Roasted hake, saffron mash, cavolo nero, salsa verde **(NCG)**	*535kcal*
Pan fried Chalk Stream trout, celeriac rosti, purple sprouting broccoli, brown shrimp & caper butter **(NCG)**	*428kcal*
Char sui pork collar, pinto beans, winter greens **(NCG)**	*440kcal*
Ox cheek, crushed horseradish, white root vegetable, roast carrot, red wine jus **(NGC)**	*555kcal*
Roast chicken breast, onion squash, pickled mushrooms, winter greens Madeira jus **(NGC)**	*326.8kcal*
Braised beef short rib, horseradish mash, caramelised shallot, heritage carrots, crispy kale, red wine jus **(NGC)**	*540kcal*

Desserts

Plant based pannacotta, apple & blackberry **(VE)(NGC)**	*92kcal*
Roasted pineapple, Szechuan pepper caramel, chocolate sorbet **(VE)(NGC)**	*119kcal*
Dark chocolate tart, candied almonds, honey cream **(V)(NGC)**	*420kcal*
Rum & raisin bread & butter pudding, spiced custard **(V)**	*589kcal*
Honey parfait, saffron poached pear, bee pollen **(V)(NGC)**	*291kcal*
Quince & apple crumble, crème anglaise **(V)**	*660kcal*
Mango, coconut & passionfruit pavlova **(V)**	*327kcal*

(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing (DF) Dairy Free
For those with dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your event planner.
All prices are per person and exclude VAT.

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Enhance your dinner

Cheese board A selection of British sourced and produced cheeses served with toasted fruit cracker, dried fruits, walnuts and celery. Served either as individual boards or a sharing plate on the table. *1144.3kcal*	£10.00pp
Add a glass of port	£3.70pp
Raw vegetables with romesco, hummus & cucumber yoghurt (V)(NGC) *274kcal*	£5.00pp
Selection of cured meats & pickles *149kcal*	£5.50pp
Amuse bouche	£7.00pp
Palate cleanser	£6.00pp

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