



# Destination Dining Menu

Spring / Summer 2025



# destination dining

Our culinary team have created a range of seasonal menus to whet your appetite, with wines carefully selected to complement and enhance every dish.

The Spaces at The Spine team are on hand to assist you with your selection, and we would be delighted to assist you in matching your food and wine.

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.

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



(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing  
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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## Starters

Grilled green onions, romesco sauce, vegan stracciatella, sourdough crumbs <b>(VE)</b>	407kcal
English tenderstem Broccoli, whipped goat's curd, broad beans, peas & mint <b>(V)</b>	372kcal
Heritage tomato, goat's cheese, kalamata olives, basil <b>(V)</b>	403kcal
Liverpool Gin cured salmon, pickled cucumber, avocado, ponzu dressing <b>(NCG)</b>	346kcal
Chalk stream trout rillette, dill potato pancake, pickled radish <b>(NCG)</b>	496kcal
Crispy duck, watermelon salad, Toasted cashews <b>(NCG)</b>	337kcal
Pressed terrine of free-range chicken, whipped parfait, crispy chicken skin, caper and raisin <b>(NCG)</b>	550kcal

## Mains

Graffiti aubergine, white miso, confit peppers, courgettes, citrus dressing <b>(VE)(NCG)</b>	465kcal
Grilled summer vegetable & Golden Cross tart, fine beans, kalamata olives, pickled shallot <b>(V)</b>	513kcal
Roast hake, white bean ragout, tenderstem broccoli, saffron aioli <b>(NCG)</b>	433kcal
Poached sea trout, crushed new, potatoes samphire, sauce vierge <b>(NCG)</b>	574kcal
Confit Shetland salmon, crushed potatoes, roasted piquillo peppers, citrus dressing, shaved fennel <b>(NCG)</b>	698kcal
Roast sirloin, baby Hasselback potatoes grilled green onions, bearnaise sauce <b>(NCG)</b> (£5.00pp supplement)	896kcal
Rump of lamb, summer vegetables, minted yoghurt, basil oil <b>(NCG)</b> (£5.00pp supplement)	685kcal
Roast chicken breast, new potatoes, spinach, young vegetables, tarragon sauce <b>(NCG)</b>	643kcal

## Desserts

Dark chocolate tart, raspberries, vegan cream cheese <b>(VE)</b>	645kcal
Dark chocolate & tofu mousse salted caramel, chocolate popping candy <b>(VE)(NCG)</b>	624kcal
Apricot & almond tart, clotted cream <b>(V)</b>	791kcal
Gooseberry crumble, whipped crème anglaise <b>(V)</b>	534kcal
Buttermilk pannacotta, blueberries <b>(V)(NCG)</b>	467kcal
Cherry, pistachio & white chocolate pavlova <b>(V)(NCG)</b>	334kcal
Gooseberry & elderflower fool, sable Breton <b>(V)</b>	610kcal
Lemon meringue pie, raspberries <b>(V)</b>	526kcal
English strawberries, clotted cream, basil, almond shortbread <b>(V)</b>	448kcal

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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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