



THE VAULT

£65 PER HEAD

28 hour sour dough, farmhouse butter, Single press rapeseed oil & English apple balsamic

FEASTING STYLE STARTERS

Please choose three

Salt aged pork belly rillette with "puckalilli"

Radishes & salad cream

Cured mackerel, pickled shallots & carrots

Celeriac & apple waldorf

Merguez sausage roll with date brown sauce

MAIN COURSE

Choose one to be served family style

Slow cooked Ox cheek, pickled walnuts & crushed root vegetables

Salt cod brandade, grilled fennel & preserved lemon, black olive, caper berry dressing

Smoked chicken, leek and Ham hock pie, cheddar and clotted cream mash & buttered spinach

FEASTING STYLE DESSERTS

Please choose two

Seasonal fruit crumble with Vanilla custard

Spiced poached pears, bitter chocolate sauce, almond crackling

Banana custard, honeycomb, dates & pistachios

STOCK EXCHANGE
HOTEL



THE VAULT

£95 PER HEAD

TO START

28-hour Sourdough with Farmhouse Butter,
Single Press Rapeseed Oil & English Apple Balsamic

FEASTING STYLE STARTERS

(Please choose 3)

Duck Liver Parfait with Duck & Pink Peppercorn Jelly and Brioche

Shrimps, Clams, Mussels & Cockles with Soused Sea Vegetables

Endive with Colston Basset Stilton and Candied Walnut Salad

English Charcuterie with Mustard, Pickles and Truffle Honey

Leek & Potato Soup with Gruyère Rarebit Crôte

MAIN COURSE

To Be Served Family Style
(Please choose 1)

Wellington of Shetland Salmon with Buttered New Season Potatoes,
Grilled Hispi Cabbage & Smoked Mayo and Dill Butter Sauce

Slow Cooked Lamb Shoulder with "Navarin" Bakers Potatoes,
Toasted Aubergine Caviar and Heritage Tomato Salad

Roasted Cornish White Chicken with Lemon & Thyme Potatoes,
Green Beans with Shallot Butter and Harissa Mayonnaise

FEASTING STYLE DESSERTS

(Please choose 2)

Profiteroles with Soured Vanilla Cream and Bitter Chocolate Sauce

Caramelised Pineapple with "Cheesecake" Frosting and Spiced Rum Caramel

Vanilla Buttermilk Panna cotta with Blueberries and Honeycomb

STOCK EXCHANGE
HOTEL



THE VAULT

£125 PER HEAD

TO START

28-hour Sourdough with Farmhouse Butter,
Single Press Rapeseed Oil & English Apple Balsamic

FEASTING STYLE STARTERS

(Please choose 3)

Smoked Chicken, Ham Hock, Duck Liver & Leek Terrine with Gribiche Sauce

Steak Tartare with Smoked Tomato Dressing, Confit Egg Yolk and Sourdough

Potted Dorset Crab with Paprika Butter and Cucumber Chutney

Grilled Baby Gem, Honey, Orange & Hazelnut Salad
with Lemon Croutons and Aged Parmesan

Dill & Treacle Cured Salmon with Warm Potato & Grain Mustard Salad

MAIN COURSE

To Be Served Family Style
(Please choose 1)

Fillet of Brill "Viennoise" with Saffron Potatoes,
Bouillabaisse Style Vegetables and Rouille

Rotisserie Sirloin of Dovecote Beef
with Marmite Hollandaise, Truffled Celeriac and Anna Potatoes

Roasted "Les Landes" Guinea Fowl with Buttered Broad Beans & Peas,
Fine Herb Gnocchi and Spring Truffle Broth

FEASTING STYLE DESSERTS

(Please choose 2)

Peanut Butter & White Chocolate "Paris Brest"

Lemon Tart with Raspberry & Mint Mascarpone

Brown Sugar Seasonal Fruit Pavlova

STOCK EXCHANGE
HOTEL



THE VAULT

£145 PER HEAD

TO START

28-hour Sourdough with Farmhouse Butter,
Single Press Rapeseed Oil & English Apple Balsamic

FEASTING STYLE STARTERS

(Please choose 3)

Hand Carved Iberico Belotta Ham

“Fruit de Mer” – Langoustines, Crab, Mussels, Oysters & Clams served with Mignonettes

Seared Yellowfin Tuna “Escabeche”

Venison Carpaccio with “Tete De Moine” Cheese and Parsley Emulsion

Spring Truffle Waldorf Salad

MAIN COURSE

To Be Served Family Style

(Please choose 1)

Spice Roasted Monkfish Tail with Moille Sauce,
Purple Sprouting Broccoli, Curried Pine Nut & Caper Dressing

Fillet of Stokes Marsh Farm Beef Wellington
with Buttered Spring Greens and Mushroom Ketchup

Honey Roast Challans Duck Breast with Confit Leg & Endive Tarte Tatin,
Crushed Carrot & Orange and Bitter Orange Sauce

FEASTING STYLE DESSERTS

(Please choose 2)

Fine Apple Tart with Calvados Crème Fraîche

Chocolate & Ale Cake with Salted Caramel and Muscovado Cream

Caramelised White Chocolate Mousse with Pistachio & Ginger Jelly

STOCK EXCHANGE
HOTEL
