

CRAIG VAN DER MEER AT THE GARDEN ROOM



Craig Van der Meer, is delighted to able to offer menus from his critically acclaimed and award winning Garden Room Restaurant for smaller parties. The AA Restaurant Guide who have recently awarded Craig 2 AA Rosettes describes “highly-accomplished intelligent modern dishes” and “A triumph of technical flair and imagination”.

The Good Food Guide who have awarded Craig an excellent rating of 4 for two consecutive years details in its most recent review of “delivering a succession of superbly executed, innovative dishes with precision and dramatic impact”

Although Craig writes all of the menus at Stoke Place it is The Garden Room which is very much the set and showcase for his imaginative cuisine.

A LA CARTE MENU

£45 per person, including coffee and homemade chocolates
(Delegate supplement of £15.00)
Menus advertised are samples.

Maximum Number of Eight Guests
Please allow approximately One and a Half Hours for Service.



STARTERS

Globe Artichoke, Butternut, Girolles, Confit Tomato, Pumpnickel, Hoegaarden Air
Poached Wood Pigeon, Truffle Potato, Yellow Beet Purée, Pickled Raspberry, Bitter
Chocolate Jelly

Cider Braised Pork Belly, Sausage, Parsnip Purée, Granny Smith Apple, Radish
Scallops, Spice of Angels, Plum, Fennel Purée, Sorrel Foam

Rabbit Loin, Kohlrabi Remoulade, Spring Onion, Carrot Purée, Parsley Emulsion

MAIN COURSE

Pan-Seared Fillet of Beef, Tongue, Cheek, Swede, Spinach, Bordelaise Sauce

Onion Tortellini, Aubergine, Baby Leeks, Pine Nuts, Sage, Parmesan Foam

Seared Sea Bass, Cauliflower Purée, Samphire, Oysters, Baby Onion, Grapes

Oven Baked Halibut, Pistachio, Sweet Potato, Pak Choi, Ras El Hanout Foam

Roast Duck Breast, Braised Duck Leg, Peach, Herb Mash, Spinach and Port Jus

DESSERTS

Chocolate and Tonka Bean Ganache, Caramelized White Chocolate, Walnut Sponge,
Verbena Sorbet

Passion Fruit Cremaux, Hibiscus Infused Tapioca, Elderflower Sheet, Shortbread
Braeburn Apple Pie Capsule, Brandy Carmel, Vanilla Sponge, Cardamon Infused Apple
and Blackberry

Amaretto Mousse, Coffee Air Sheet, Milk Chocolate Feuilletine, Green Tea Ice Cream
Reblochon Ice Cream, Perl Lâs, Figs, Red Onion, Manchego Crisp

TASTING MENU

£60 per person, including coffee and homemade chocolates
(Delegate supplement of £25.00)
Menus advertised are samples.

Maximum Number of Twelve Guests
Please allow approximately Two and a Half Hours for Service.



Globe Artichoke, Butternut, Girolles, Confit Tomato, Pumpernickel, Hoegaarden Air

Scallops, Spice of Angels, Plum, Fennel Purée, Sorrel Foam

Pan-Seared Fillet of Beef, Tongue, Cheek, Swede, Spinach, Bordelaise Sauce

Rose Parfait, Chocolate Mousse, Beetroot and Raspberry Meringue

Passion Fruit Cremaux, Hibiscus Infused Tapioca, Elderflower Sheet, Shortbread

A Flight of Six Tasting Wines is Available at Thirty Five Pounds per Person

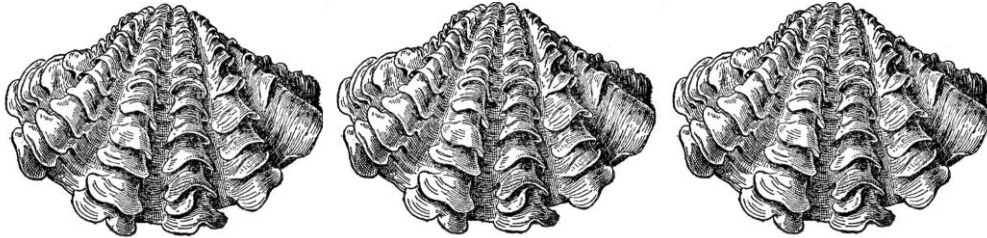
The Tasting Menu is designed to be enjoyed by the entire table

FLIGHT OF WINE

Because food and wine matching is so subjective, rather than specifically match the perceived flavors of each wine with a dish. We have carefully selected six interesting wines from our list to allow you to taste at your own pace or try them at an even pace during your meal with each course.

We recommend the "R" de Ruinart as an aperitif

£35 per person



R DE RUINART, CHAMPAGNE, FRANCE

On the nose this champagne shows delicate and fresh peach, dried fruits and the gentle scent of white flowers. It is beautifully balanced with a long, lingering finish.

RIESLING ORGANIC, JEAN BALTENWECK 2007, ALSACE, FRANCE

Lean, refreshing and intense with excellent concentration of fruit and just a hint of kerosene on the nose. The palate is dry and zesty with minerally, limey fruit and floral, peach blossom notes.

SOAVE CLASSICO, SUAVIA 2009, VENETO, ITALY

This has an exquisite, silky texture and a dense but subtle underlay of creamy minerality. Very finely balanced.

JOURNEYS END SINGLE VINEYARD CABERNET SAUVIGNON 2005, STELLENBOSCH, SOUTH AFRICA

Young and fresh with no shortage of plum, cassis and mint on the nose. Juicy and bright on the palate, the blackcurrant fruit is matched with spicy oak and ripe tannins.

MUSCAT DE RIVESALTES ELS PYRENNES 2008, LANGUEDOC, FRANCE

Brilliant yellow in colour. Intense, fresh nose with spicy grape aromas and hints of roses. On the palate the sweetness of summer fruit is beautifully balanced by natural acidity.

MAURY GRENAT ELS PYRENNES 2007, ROUSSILLON, FRANCE

Deep purple hue and intense fresh fruit aromas. Beautifully balanced on the palate blending cassis and strawberries with chocolate in a luxuriously rich finish.