



## Planning a special celebration or private event?

The Wallace Collection offers a truly unique and atmospheric setting – and as the in-house specialist event caterer, we'd be delighted to craft a menu that's every bit as memorable. From elegant canapé receptions to indulgent dinners, our seasonal, beautifully presented dishes are tailored to suit the occasion and setting. Whether in the stunning Courtyard or among the masterpieces, we bring creativity, flavour, and flawless service to every event.

Contact James, Jo, or Tilly at [events@heritageportfolio.co.uk](mailto:events@heritageportfolio.co.uk) to explore how we can help you host something truly extraordinary.



### À LA CARTE

#### Prix Fixe Menu

Enjoy our Prix Fixe Menu, available from 12pm to 2.30pm

2 Courses 34  
3 Courses 40

#### TO START

**Sweet Potato & Butternut Squash Soup** v 231 KCal 12

Crispy Cheddar, herbs oil

**Smoked Duck** 412 KCal 14

Quinoa, butternut squash, red endives

**Charred Roots Salad & Beetroots** vg 254 KCal 13

Golden beetroot, beetroot mousse, parsnip, squash, swede, kale, celeriac & broccoli

#### MAIN COURSE

**Chicken Supreme** 455 KCal 25

Celeriac purée, baby leeks, red candied cabbage, tender stem broccoli & Hasselback potato

**Braised Beef Ragu Pappardelle** 1056 KCal 23

Shaved cheese

**Cod Loin** 469 KCal 25

Cauliflower mousse, kale, butternut squash fries and lentils with herb oil

**Wild Mushrooms Risotto** v 1308 KCal 23

Chervil, Twineham Grange, black truffle oil

#### DESSERTS

**Apple Crumble** 270 KCal 11

Served with vanilla custard

**Pistachio & Mascarpone Tiramisu** 384 KCal 11

Coffee reduction, oats crunch

**Caravaggio's Roasted Fruits 'La Canestra di Frutta'** vg 291 KCal 10

Apples, pears, grapes, figs, yogurt cream

**Selection of Ice Creams** 2 Scoops 6

Chocolate, vanilla, mango sorbet, passion fruit sorbet 3 Scoops 8

The cheese selection is available as a delightful addition to your meal for an additional charge.

## ALL DAY DISHES

<b>Smoked Salmon Multi-seed Bagel</b> 184 KCal	15
<i>Dill and caper crème fraîche, cucumber, rocket</i>	
<b>Wallace Sourdough Club Sandwich</b> 518 KCal	15
<i>Chicken, glazed bacon, beef tomato, lettuce, Dijon mustard</i>	
<b>Focaccia Sandwich vg</b> 489 KCal	14
<i>Roasted peppers hummus, grilled broccoli, crushed marinated olives, feta</i>	
<b>Avocado on Charred Sourdough vg</b> 546 KCal	13
<i>Avocado, baby plum tomato, pumpkin seeds</i>	
<b>Quiche of the Day v</b> 527 KCal	14
<i>Baby gem lettuce</i>	
<b>Superfood Salad vg</b> 417 KCal	15
<i>Wild rice, quinoa, roasted swede, carrots, house dressing</i>	

## SIDES

<b>Rosemary Salt Fries vg</b> 308 KCal	7
<b>Seasonal Greens vg</b> 59 KCal	7
<b>Charred Sourdough v</b> 453 KCal	6

## NIBBLES

<b>Kalamata Olives, Garlic, Rosemary vg</b> 482 KCal	7
<b>Roasted Mixed Nuts vg</b> 508 KCal	6
<b>Salted Marcona Almonds vg</b> 493 KCal	7

## CHEESE

<b>Selection of Three British Cheeses v</b> 955 KCal	18
<i>Winterdale Cheese, Harrogate Blue, Tunworth, crispy flat bread, grapes, quince</i>	

## SAVOURY OR CREAM TEA

*Served with a hot drink of your choice*

<b>Fruit &amp; Plain Scones v</b> 437 KCal	13
<i>Strawberry preserve, Devon clotted cream</i>	
<b>Winterdale Cheese &amp; Chive Scone v</b> 489 KCal	13
<i>Salted butter, plum &amp; apple chutney</i>	

## CAKES & PASTRIES

<b>Carrot Cake v</b> 353 KCal	8
<b>Lemon Drizzle Cake v</b> 286 KCal	7
<b>Apple &amp; Raspberry Cake vg</b> 235 KCal	8
<b>Orange &amp; Poppyseed Cake v</b> 365 KCal	8
<b>Gooey Chocolate Cake v</b> 381 KCal	8
<b>Generous Butter Croissant v</b> 373 KCal	8
<b>Generous Almond Croissant v</b> 498 KCal	8



**Become a member today and get 10% off your first £50 when dining with us**

**v - vegetarian | vg - vegan**

*Adults need around 2000 kcal a day - UK Government Daily Calorie Needs statement. For allergy or intolerance advice, please speak to our team before ordering. We provide written details on the 14 major allergens in our ingredients. For additional information on potential cross-contamination, feel free to ask. Regular guests should check with us, as recipes and ingredients may change.*

*A discretionary 12.5% service charge will be added to your bill. All gratuities are shared among the kitchen and restaurant staff.*