

PRIVATE DINING MENU

Once all of your guests are seated, sit back, relax and enjoy some delicious food from our private dining menu.

Starters

Tian of smoked & confit duck, sweetcorn relish
Quinoa & roasted vegetables, caramelised cauliflower, pimento coulis
Chicken & black pudding ballotine, sharp apple jelly
Hot-smoked trout & beetroot salad, horseradish dressing
Chicken, roasted pepper & walnut salad, walnut dressing
Salt cod brandade, sauce gribiche
Country-style pork rilette, pineapple & pink peppercorn salsa, crisp crackling
Classic smoked salmon, lemon, brown bread & butter
Brochette of tiger prawns, Thai spiced slaw, sesame dressing (v)
Golden Cross goat's cheese & beetroot salad, hazelnut dressing (v)
Charred halloumi, watermelon & mint salad, garlic croutons & lemon oil (v)
Sautéed wild mushrooms on toasted sourdough, poached hen's egg (v)

Mains

Braised leg of lamb, bubble & squeak, minted jus
Seared sea trout, creamed leeks, soft herb sauce
Braised blade of beef, pearl onions, bacon lardons & parsnip crisps
Seared sea bream, champ potato, red wine sauce
Parma ham wrapped pork loin, carrot purée, parmesan mash
Grilled sea bass, wilted spinach, saffron potato, caviar cream
Harissa spiced chicken, pomegranate & coriander fregola, lemon & yoghurt dressing
Pan fried hake, sweetcorn succotash, herb salsa
Risotto of wild mushrooms, crisp mushrooms, truffle oil (v)
Tomato pappardelle, parmesan & black olive crumb (v)
Chestnut, leek & potato pie, green onion salsa (v)
Butternut squash arancini, walnut pesto, buttered greens (v)

£32.95 for three courses

*We kindly request that you select one dish from the starter, main course and dessert selection for your entire party.
Please make us aware of any requests, food allergies or intolerances that you may have;
we are happy to offer suitable alternatives.*

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Sorbet

Champagne or sharp lemon
(supplement of £3.95)

Desserts

Dark chocolate mousse, sour kirsch cherries
Steamed carrot, orange & cardamom pudding, crème anglaise & marmalade
A selection of British & French cheese, water biscuits & seasonal chutney
Hot dark chocolate tart, mascarpone, hazelnut crumb
Crisp blood orange tart, citrus & lavender salsa
Granny Smith apple mousse, blackberry compôte, almond biscuit
Steamed blueberry & poppy seed sponge, English custard
Dark chocolate & espresso delice, salted caramel, gruéde cacao tuille
Vanilla crème brûlée, plum compôte, oat crunch

Cheese

A selection of British & French cheese, water biscuits & seasonal chutney
(supplement of £5.95 as a fourth course)
Cheese board of British & French cheese, water biscuits & seasonal chutney
(supplement of £45.00 - Serves 8 to 10 people)

Tea and Coffee

with petit fours

£32.95 for three courses

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