

# PRIVATE DINING MENU

## MENU 1

Chicken liver terrine toasted brioche, chutney, mix leaf  
Beetroot and goat cheese salad, parma ham, pesto oil

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Lemon and garlic roasted breast of free-range chicken,  
Carrot, roast potatoes, orange sauce.

Pan-fried filet of salmon, sautéed new potato, baby  
gem, tomato fondue.

Polenta, wood mushroom sauce, asparagus spears,  
vegetables.

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Prunes and cherry clafouti, crème fraiche, fresh berries

Strawberry and grape terrine, ginger short bread,  
clotted cream, grape syrup.

£45

MENU 2

Sweet potato soup, bacon and paprika  
Roasted peppers, mozzarella, red onion on toast, tomato  
dressing, rocket salad  
Garlic prawn skewers, mango salsa, soy dressing

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Escalope of veal, olive tapenade, sweet potato chips,  
green beans, calvados sauce.  
Seared tuna steak, spring onion mash, baby gem, prawn  
sauce.  
Cous cous stuffed pepper, spinach, blue cheese sauce

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Raisin and almond sponge pudding, fresh berries,  
raspberry coulis.  
Caramelised pear and rhubarb tart tatin, vanilla ice cream  
White chocolate charlotte russe, mandarin sauce.

£55

MENU 3

White bean soup, rosemary oil  
Asparagus, prosciutto, quail egg, hollandaise sauce.  
Poached salmon mousse, pickled cucumber, watercress  
salad, crème fraiche.

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Smoked trout, spring onion, crème fraiche in new potato  
shell

Pan seared loin of cod, fish goujon, saffron potato, fennel,  
red pepper coulis.

Roast and confit cushion of lamb, onion puree, celeriac  
and potato dauphinoise, and mint jelly, lamb jus  
Roasted breast of gressingham duck, macedoine of root  
vegetable, wild mushroom and red wine sauce.

Pappardelle, leeks, red onion, basil pesto, pecorino  
shavings.

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Lemon and lime bavarois, coconut macaroon, lime syrup  
Steamed chocolate pudding, caramelised pear, chocolate  
square.

Spiced pineapple and mango, ginger biscuit, vanilla ice  
cream.

Selection of cheese, grapes, celery, chutney and cheese  
biscuit

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Petit four and coffee

£75

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