

## PRIVATE DINNER MENU

£55.00 PER PERSON

### STARTERS

Chicken, Apricot & Shallot Terrine  
Fig & Apple Chutney, Rye Bread (Su, G)

Asian Style Duck  
Minted Pea Puree, Frisée Lettuce, Orange Gel (So, Se, M, G)

Smoked Ham Hock  
Apple & Tarragon Ballotine, Crisp Pancetta, Hazelnuts (Ce, N)

Beetroot & Gin Cured Salmon Gravlax  
Apple & Fennel Slaw, Seeded Bark, Horseradish Ricotta  
(F, G, M)

Atlantic Prawns  
Crayfish Salad, Rocket, Tomato, Brandy & Tarragon Sauce  
(C, Mu)

Pistachio Crumbed Goats Cheese Beetroot Tartar  
Avocado Mouse (M, N)

Roasted Bell Pepper & Fennel Soup  
Chive Crème Fraiche (M)

Heirloom Tomato, Baby Basil, Pickled Baby Beetroot,  
Asparagus, Lemon Dressing (PB, Su)

Grilled Romaine Salad  
Charred Lemon & Saffron Vinaigrette (PB, Mu, Su)

Baked Butternut Soup  
Crispy Sage, Apple Croutons (G, PB)

### MAINS

Poached & Roasted Sirloin of Beef  
Roast Cocotte Potatoes Cauliflower Puree, Baby Vegetables, Red Wine Jus (M, Su, Ce)

Roasted Corn-fed Chicken Supreme  
On a Bed of Wild Mushrooms & Spinach, Dauphinoise Potatoes,  
Leek & Chardonnay Cream (M, Ce, Su)

Braised Lamb Shoulder  
Stuffed with Apricot, Rosemary & Fennel, Minted Pea Pearl Barley Risotto,  
Baby Carrots (G, M)

Roasted Stone Bass  
Confit Beef Tomato Sauce Vierge, Grilled Asparagus, Ratte Potatoes (F, M)

Baked Salmon  
Fennel, Cucumber, Watercress, Dill Salad, New Potatoes,  
Tender Stem Broccoli, Lemon & Saffron Oil (F, M)

Goats Cheese Croquette  
Sautéed Spinach, Pickled Beetroot, Honey & Truffle Dressing (M, Mu, G)

Courgette, Basil & Garden Pea Risotto  
Kalamata Olives, Cherry Tomato Compote (M)

Roasted Sweet Potato, Lentil & Kale Wellington  
Pumpkin Puree, Thyme & Garlic Fondant Potato (PB, G)

Quinoa & Cranberry Stuffed Butternut Squash  
Vitelotte Potatoes, Squash Puree (PB)

Pan Fried Tofu Steak  
Grilled Asparagus, Baby Broccoli, Coriander & Chickpea Sauce (PB, So)

### DESSERT

Pecan Sticky Toffee Pudding  
Rum & Raisin Ice Cream (G, E, M, N)

Chocolate Brownie  
Salted Caramel, Vanilla Ice Cream (G, E, M)

Strawberry & Yuzu Tart  
Clotted Cream (G, E, M)

Baileys Crème Brûlée  
Chocolate Chip Biscotti (G, E, M)

Dark Chocolate Delice  
Cherry Sorbet, Hazelnut Tuille (E, M, N)

Orange Blossom Panna Cotta  
Kumquat & Ginger Sponge (G, M, E)

Lemon & White Chocolate Cheesecake  
Frosted Almonds & Cardamom (G, M, N)

Raspberry & Lemon Posset  
Toasted Almonds (PB, N)

Sticky Ginger Cake  
Pineapple, Coconut Sorbet (PB, N)

Chocolate Brownie  
Orange Sorbet, Hazelnuts (PB, G, N)

Tea, Coffee and Petit Fours available at £4.75 per person

Please select a menu of one starter, one main course and one dessert for all guests. Alternative dishes can be provided for dietary requirements. A choice menu, consisting of three starters, three main courses and three desserts is available at a supplement of £7.50 per person. Please ensure a pre-order is returned to your event coordinator no later than two weeks prior to your event.

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.