



— PRIVATE DINING —



# PRIVATE DINING MENU 1

£37.50 PER PERSON INCLUSIVE OF VAT

## STARTERS

*Heritage beetroot, goats cheese salad, toasted walnuts, pomegranate dressing*

*Gin cured salmon fillet, cucumber and lime salad, toasted rye bread*

*Bresaola, rocket, pecorino and truffle oil*

## MAINS

*Braised ox cheek, bacon, red wine, creamed potato, glazed vegetables*

*Roast fillet of cod, cheddar baked leeks, saffron potatoes, basil dressing*

*North African aubergine ragu, tomato and parsley cous cous*

## DESSERTS

*Lemon tart, crème fraiche, raspberries*

*Tiramisu*

*Apple crumble, vanilla ice cream*



## PRIVATE DINING MENU 2

£33.50 PER PERSON INCLUSIVE OF VAT

### STARTERS

*Endive salad, pear, Roquefort, walnuts*  
*Garlic bruschetta, Parma ham, chicory, parmesan*  
*Potted smoked mackerel, citrus salad, crisp bread*

### MAINS

*Fontina cheese, polenta and vegetable gateaux, tomato and basil dressing*  
*Roast breast of duck, braised red cabbage, dauphinoise potato, sweet and sour plum sauce*  
*Pan fried salmon fillet, braised puy lentils, vegetables, herbs and red wine*

### DESSERTS

*Chocolate tart, mango sorbet*  
*Red berry pavlova*  
*Orange cheesecake, cardamom crunch*



## PRIVATE DINING MENU 3

£30.50 PER PERSON INCLUSIVE OF VAT

### STARTERS

*Tomato and Mozzarella salad, basil*  
*Prawn and avocado cocktail, cocktail sauce, crisp leaves*  
*Ham hock terrine piccalilli*

### MAINS

*Gratin of Provençal vegetable and chickpea casserole, parmesan breadcrumbs*  
*Roast rump of lamb, mixed bean cassoulet, garlic, rosemary*  
*Pan fried seabass fillet, creamed fennel and leeks, saffron mash*

### DESSERTS

*Treacle tart, clotted cream*  
*Panna cotta, red fruit compote, cinnamon biscuit*  
*Dark chocolate mousse, cherries*



## PRIVATE DINING MENU 4

£25.50 PER PERSON INCLUSIVE OF VAT

### STARTERS

*Tomato bruschetta, olives, capers*

*Confit salmon, Caesar salad*

*Endive and bacon salad, blue cheese, croutons*

### MAINS

*Aubergine, tomato and mozzarella gratin, ciabatta and parmesan crumb*

*Pot roast breast of cornfed chicken, madeira, vegetables, herbs, roast new potatoes*

*Baked fillet of mackerel, hot piccalilli vegetables, chive mash*

### DESSERTS

*Rhubarb crumble, vanilla ice cream*

*Chocolate tart, nut brittle*

*Fresh fruit salad, vanilla ice cream*



— ADD ONS —



## ADD ONS

PRICED INDIVIDUALLY

### DELECTABLE SAVOURY ADD ONS

*Cheeseboard £25.00 (4 people)*

*Homemade Spicy Nuts per head £1.50*

*Nachos and Dips per head £1.50*

*Olives per head £1.50*

*Cheese Straws per head £1.50*

### IRRESISTABLE SWEET ADD ONS

*Chocolate Truffles per head £1.00*

*Celebration Cake*

*Small £20.00 (6 people)*

*Medium £35.00 (10 people)*

*Large £50.00 (16 people)*

*Cupcakes per head £2.50*