

PRIVATE DINNER MENU

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 Gravlox
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 Mousse (M, N)

Roasted Bell Pepper & Fennel Soup
Chive Crème Fraîche (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 up to 3 choices from each course. Alternative dishes can be provided for dietary requirements. 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.