

Private Dining

£30.00 per person

STARTERS

- Plum tomato & roast red pepper soup (V)
- Spiced butternut squash, red lentil & coconut soup, coriander oil (V)
- Chicken liver parfait, red onion marmalade & brioche toast
- Textures of beetroot, crumbled feta & balsamic reduction (V)
- Ham hock terrine, apple, ale & chilli chutney, micro herb salad, brioche toast
- Mediterranean mezze plate (hummus, grilled artichoke, sundried tomatoes, balsamic onions, olives, flatbread) (VG)
- Smoked duck breast, shallot & basil confit, plum puree, crisp sour dough (£3.00 supplement)
- Vodka & beetroot cured salmon, pickled cucumbers, chive crème fraiche (£3.00 supplement)

VEGETARIAN MAINS

- Filo wrapped lentil & squash wellington, ratatouille & creamy mash (V)
- Butternut squash & roast red pepper risotto, parmesan crisp & rocket salad (V)
- Sweet potato, red onion marmalade & seeded tart with tomato coulis (VG)

MAINS

- Grilled chicken breast, sage & onion stuffing, thyme roast potato & chicken jus
- Duo of pork fillet & slow cooked pork belly, braised red cabbage & wild mushroom sauce
- Chicken breast stuffed with tarragon & mushroom mousse, dauphinoise potato, redcurrant jus
- Braised daube of beef with creamy mash, roast vegetables & Yorkshire pudding
- Roasted lamb rump, creamy mash potato, roast vegetables & red current jus (£5.00 supplement)
- Beef fillet, braised ox cheek croquette, rosemary jus, fondant potato, roasted shallots & heritage carrots (£12.50 supplement)
- Sea bream fillet, crushed potato & scallion rosti, roast peppers & salsa Verde
- Zatar crusted fillet of salmon, lemon roasted chateaux potatoes, avocado, tomato & caper butter (£3.00 supplement)
- Pan fried seabass, grilled lobster tail, confit celeriac puree, curried mussel veloute (£15.00 supplement)

DESSERTS

- Sticky toffee pudding, butterscotch sauce & vanilla pod ice cream (V)
- Warm apple crumble tart, rich vanilla custard or vanilla ice cream (V)
- Lemon posset, burnt meringue, freeze-dried raspberries, caramelised biscuit crumb (V)
- Chocolate delice, raspberry sorbet, honeycomb sprinkles (V)
- Apple tart tatin, salted caramel ice-cream (£1.00 supplement)
- Coconut pannacotta, caramelised pineapple & mango sorbet (VG)
- Strawberry & candied hazelnut pavlova (V)
- Chocolate truffle brownie truffle torte, clementine sorbet (VG)
- Raspberry frangipane tart, raspberry gel, vegan vanilla ice cream (VG)

All guests to dine from the same menu - 1 starter, 1 main & 1 dessert.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. On average an adult needs 2000 kcs a day. V - Vegetarian VG - Vegan

