



## PRIVATE DINING MENUS

*The private dining menus have been created with a mixture of classic and modern dishes, allowing you to structure your menu with your own preferred choices, and to choose the number of courses you would like to have, to best suit your event.*

*Please select one single set menu so all guests can enjoy the same meal, with special diets catered for separately. We hope you enjoy your event!*

### Starters

Potted shrimp, pickled cucumber, toasted sourdough	£12.50
Smoked salmon, confit of red onion, candied lemon zest, crispy caper berries	£13.50
Mackerel pate, pickled black radish and baby turnip, English mustard dressing	£10.00
Carpaccio of venison, parsnip and figs, blackcurrant dressing	£13.50
Rilette of pork belly with piccalilli	£10.00
Chicken and Parma ham terrine, pistachio, red pepper, pesto and sweetcorn jelly	£11.50
Asparagus, quail eggs, homemade salad with shavings of parmesan (V)	£9.00
Balsamic glazed aubergine and red pepper tian, pesto, ricotta cheese (V)	£8.50
Beetroot carpaccio, dill goats cheese, red beetroot glaze (V)	£8.50
Butternut squash and chilli soup (V)	£6.50
Broccoli and stilton soup (V)	£6.50

### Mains

Coq au vin, cabbage and bacon, mashed potatoes, croutons	£29.00
Tarragon butter crusted chicken breast, spinach, courgette and tomato tart, chicken jus	£29.00
Guinea fowl, choucroute cabbage, bacon, Chantenay carrots, buttered new potatoes	£28.00
Slow cooked haunch of Venison, green Puy lentils, roasted root vegetables, potato hash	£29.00
Fillet of Beef, Sarladaise potatoes, Chantenay carrots, broccoli, truffle jus	£37.00
Beef Wellington, Pomme Anna, green beans and Chantenay carrots, red wine jus	£39.00
Rack of lamb, dauphinoise potatoes, grilled vegetables, rocket and olive oil jus	£33.00

Poached salmon fillet, spinach veloute, crushed new potatoes, hens egg	£29.00
Rosemary orange rubbed sea bream, fondant potato, Madeira braised leeks, peas	£29.50
Monkfish tail wrapped in Parma ham, heritage potatoes, petit pois, shrimp sauce	£34.00
Cauliflower and mushroom lasagne (V)	£20.00
Beetroot and red wine polenta, green Puy lentils, roasted root vegetables (V)	£20.00
Seasonal risotto (V)	£20.00

Desserts £9.50 each

Dark and white chocolate tart, salted caramel ice-cream, Tia Maria Anglaise

Mascarpone and vanilla cheese cake, mandarin sorbet, strawberry coulis

Apple tart, Calvados Anglaise, apple ice cream

Cointreau iced soufflé, seasonal berries, blood orange coulis

Pear Bakewell tart, walnut ice cream, coulis

Cranberry and raspberry jelly, yoghurt sorbet

Lime chiffon, Raspberry coulis, white chocolate sorbet

Pecan pie, Vanilla Anglaise

Rum baba, Chantilly cream

CHEESE £9.50 per person

Selection of Butler's cheddar, Brie, Stilton served with Grapes, pear and apple chutney and biscuits

#### COFFEE AND TEA

Coffee and tea £2.00

Coffee and tea with chocolate mints £3.00

Coffee and tea with homemade speciality petits fours (coconut and white chocolate truffle, Dark chocolate and raspberry truffle, vanilla marshmallow, Tuile) £4.00

All produce is seasonal if it can't be sourced an alternative will be provided

As nuts are used in the kitchen, dishes may contain, directly or indirectly, nuts or nut products

Please note a 12.5% gratuity will be added to your final function bill