



## INCLUSIVE DINING PACKAGE

£70 inc VAT per person to include:

Private room hire of suitable room for 4 hours (subject to availability)

Glass of wine on arrival

3 course meal from options below

½ bottle wine with meal

Coffee, tea, herbal infusions and mints

Plus 12.5% service charge will be added to the final account

Minimum numbers of 20 apply in order to qualify for this package

Package includes room hire for 4 hours, additional charges will apply for longer duration

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

### Starters

Chef's house terrine, celeriac remoulade, capers, toasted sourdough

Classic smoked salmon, shallots, capers

Soused Cornish mussels, fennel salad, saffron aioli

Chicory, pickled walnut, pear, stilton (V)

Broccoli and stilton soup (V)

### Mains

Confit Duck leg, braised red cabbage, green beans, crushed potatoes

Guinea fowl, broccoli and charred spring onion, potato and chorizo bake

Roast Chicken breast, confit shallot, wilted spinach and red shard, pommes duchesse

Baked fillet of Cod, petit pois a la Française, sautéed potatoes

Seasonal risotto (V)

### Desserts

Chocolate mousse, orange Anglaise, homemade shortbread

Lemon syllabub, berry compote, langue du chat

Apple tart, vanilla Anglaise, apple ice-cream

| Additional extras:                            | Per person supplement: |
|---|------------------------|
| Upgrade to glass of club champagne on arrival | £3                     |
| Selection of chef's canapés (4 per person)    | £10                    |
| Glass of club port                            | £4                     |
| Selection of cheese and biscuits              | £8                     |