



## PRIVATE DINING MENU

Please order **one** (identical) choice for all guests of the following starters, main course and desserts

### STARTERS

#### Consommé and Soups

Consommé of Smoked Chicken with Heritage Beetroot and Wild Mushrooms **£9.50**

Classic Shellfish Bisque with Crab Turnover **£10.75**

Roasted Pumpkin Soup Blue Cheese Croquette and Pumpkin Seeds v **£9.50**

#### Starters

Parfait of Chicken Liver with Sauternes Jelly, Golden Raisins and Sourdough Melba **£14.00**

Ham Hock and Confit Potato Terrine with Smoked Tomato Chutney **£11.75**

Salad of Slow Cooked Duck, Asian Vegetables, Soy and Honey Dressing **£11.25**

Beetroot Gravlax with Potted Shrimp **£15.50**

Kings cured Smoked Salmon with Buckwheat Blini and Horseradish Cream **£14.50**

Boston Crab Cake with Pickled Vegetables and Saffron Aioli **£15.75**

Marinated Fennel and Butternut Squash with Pomegranate Cous Cous v **£10.50**

Honey Glazed Goats Cheese with Hazelnut and Watercress Salad v **£11.75**

Wild Mushrooms and Herb Risotto, with Baby Leeks **£12.50**

### MAIN COURSES

#### Meat

Classic Fillet of Beef Rossini, Truffle Sauce **£36.00**

Herb Crusted Rack of Hardwick Lamb **£28.50**

Roast Baby Corn Fed Chicken with Wild Mushroom Risotto and Pumpkin **£24.00**

Medallion of Venison with a Beetroot and Red Onion Marmalade **£30.00**

Tournedos of Veal, Sweetbread and Herb Mousse and Port Wine Sauce **£34.00**

## **Fish**

Grilled Fillet of Halibut with Choron Sauce **£29.50**

Fillet of Hake with Oatmeal Crust and Smoked Fish Chowder **£23.00**

Baked Salmon in Brioche En Croute Chive Sauce **£24.00**

Fillet of Sea Bream with Lemon and Herb crushed Potato, Capers and Pine Nut Dressing **£23.50**

Paupiette of Sole and Salmon, Watercress Sauce **£26.00**

## **Vegetarian**

Beetroot Tortellini with Butternut Squash and Spinach **£16.50**

Honey Glazed Goats Cheese with Sweet Potato, Broccoli and Walnut Pesto **£16.50**

Parcel of Roasted Root Vegetables with Paprika Braised Beans **£16.50**

*All main courses to be served with chef's choice of seasonal potatoes and vegetables*

## **DESSERTS, CHEESE & SAVOURY**

Chocolate Tart with Orange Sorbet and Cointreau Anglaise

Passion Fruit Meringue Pie

Classic Crème Brûlée with Mulled Wine Poached Pear

Warm Treacle Tart Butterscotch sauce and Vanilla Ice Cream

Creamed Rice Pudding with Spiced Prune Compote

**All Desserts £11.50**

Selection of Homemade Ice Creams or Sorbets **£9.50**

Selection of 3 Farmhouse British and Irish Cheeses **£11.50**

Selection of 3 Continental Cheeses with Grape Chutney and Fruit and Hazelnut Bread **£13.50**

Welsh Rarebit on Toasted Cereal Bloomer **£10.50**

## **COFFEE & TEA**

Coffee and Tea **£4.00**

Coffee and Tea with Chocolate Mints **£4.50**

Coffee and Tea with Army & Navy Chocolates and Petit Fours **£6.00**

All produce is seasonal, if a product can't be sourced an alternative will be provided.  
Dishes may contain, directly or indirectly, nuts or nut products. Please advise of any allergen or dietary requirements in advance  
A service Charge of 12.5% will be added to your final bill.