



PRIVATE DINING MENU

Please choose the same Starter, main and dessert for the whole party
(not individual choices)

STARTERS

Consommé and Soups

Consommé of Beef with Madeira and Short Rib Ravioli **£11.00**

Smoked Haddock, Potato & Parsley Soup, Parsley Oil **£11.00**

Cream of Celeriac Soup with Blue Cheese Coquette (V) **£10.50**

Starters

Parfait of Chicken Liver with Sauternes Jelly, Golden Raisins & Sourdough Melba **£15.25**

Rilette of Duck with Chicory, Orange Marmalade & Seasonal Leaves **£12.75**

Tian of Potted Ham with Pickled Carrot, Salad Leaves & Wholegrain Mustard & Gherkin Relish
£12.50

Beetroot Gravlax with Potted Shrimp **£17.00**

Kings cured Smoked Salmon Mousse with Blini, Capers & Horseradish Cream **£15.50**

Tian of Crab & Avocado with Saffron Aioli, Micro Herbs & Lemon Oil **£16.25**

Salad of Feta Cheese with Chicory, Pomegranate & Walnuts (V) **£12.00**

Honey Glazed Mountain goats Cheese with Hazelnut & Watercress Salad (V) **£13.00**

Jerusalem Artichoke Risotto with Swiss Chard, Crispy Leeks & Parmesan Tuile (V) **£13.75**

MAIN COURSES

Meat

Classic Fillet of Beef Rossini, Truffle Sauce **£40.50**

Herb Crusted Rack of Herdwick Lamb **£31.75**

Roasted Poussin with Wild Mushroom Risotto, Sage Jus **£28.00**

Duck Breast & Confit Hash with Beetroot & Red Onion Marmalade **£30.50**

Loin of Veal with Shallot & Thyme Puree & Port Wine Jus **£34.50**

Fish

Steamed Fillet of Halibut with Choron Sauce **£32.50**

Fillet of Hake with Olive & Herb Crushed Potato, Bean Medley & Gremolata **£29.00**

Baked Salmon En Crouete with Chive Sauce **£28.50**

Fillet of Sea Bass with Lemon Crushed Potato, French Beans, Fennel & Watercress Sauce
£26.50

Paupiette of Sole & Salmon, Shellfish Bisque **£30.50**

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

Vegetarian

Risotto of Blue Cheese & Broccoli with Charred Radicchio & Parmesan Tuile **£17.00**

Hazelnut Crumbed Goats Cheese with Pickled Fennel & Orange Salad **£18.00**

Charred Cauliflower Steak with Curried Vegetables, Onion & Coriander Bhaji **£17.00**

DESSERTS, CHEESE & SAVOURY

Caramelised Lemon Tart with Raspberry Sorbet

Pistachio & Raspberry Financier Tart with Pistachio Ice Cream

Classic Vanilla Crème Brûlée with Biscotti

Baileys Panna Cotta with Amaretti Biscuit

Dark Chocolate & Pecan Nut Pudding with Ginger Anglaise & Vanilla Ice Cream

All Desserts £12.50

Selection of Homemade Ice Creams or Sorbets **£10.25**

Selection of 3 Farmhouse British and Irish Cheeses **£14.00**

Selection of 3 Continental Cheeses with Apple & Cider Chutney, Fruit & Hazelnut Bread **£15.00**

Welsh Rarebit on Toasted Cereal Bloomer **£11.50**

COFFEE & TEA

Coffee & Tea **£3.75**

Coffee & Tea with Chocolate Mints **£4.75**

Coffee & Tea with Army & Navy Chocolates & Salted Chocolate Truffles **£6.25**

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.