



## 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**

Celeriac and Truffle Soup with Mushroom Duxelle Croute and Herb Oil (V) **£10.50**

#### Starters

Parfait of Chicken Liver with Sauternes Jelly, Golden Raisins & Sourdough Melba **£15.75**

Rilette of Guinea Fowl with Chicory, Orange Marmalade & Seasonal Leaves **£13.25**

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

Beetroot Gravlax with Potted Shrimp **£17.50**

Kings cured Smoked Salmon Mousse with Blini, Capers & Horseradish Cream **£16.00**

Tian of Crab & Avocado with Saffron Aioli, Micro Herbs & Lemon Oil **£16.75**

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

Honey Glazed Mountain goats Cheese with Hazelnut & Watercress Salad (V) **£13.50**

### 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**

Breast of Guinea Fowl and Braised Leg Croquette, Fondant Potato, Crushed Jerusalem  
Artichokes and Tarragon Jus **£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 Croute with Chive Sauce **£29.50**

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**

Spinach and Goats Cheese Cannelloni with Roasted Heritage Beetroot, Truffle and Herb Cream  
**£17.00**

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

## **DESSERTS, CHEESE & SAVOURY**

Spiced Chai Brûlée with Fennel Seed and Candied Peel Biscotti

Green Apple, Winter Berry and Macadamia Nut Crumble with Salted Caramel Ice Cream

White Chocolate Cheesecake with Mulled Wine Fruits and Sugar Coral Tuile

Almond and Rhubarb Tart with Ginger Poached Rhubarb and Vanilla Ice Cream

St Clements Panna Cotta with Orange Compote and Shortbread

**All Desserts £12.50**

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

Selection of 3 Farmhouse British and Irish Cheeses **£14.50**

Selection of 3 Continental Cheeses with Apple & Cider Chutney, Fruit & Hazelnut Bread **£15.50**

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.  
Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen  
A service charge of 12.5% will be added to your final bill.