

Private Dining Menu

£35 per head
Select 1 starter, 1 main
and 1 dessert per guest.

Vegetarian starter and main can be
added if required.

For more information,
please call 01372 352000

www.federationhouse.co.uk

STARTERS

- Roast tomato and red pepper soup, basil pesto, olive oil, malthouse bread (V)
- Butternut squash soup, ricotta, chive, wholemeal bread (V)
- Citrus house cured salmon fillet, salt baked beets, pickled red onion, dill crème fraiche
- Smoked haddock chowder, poached quail egg, samphire, chervil
- House smoked duck breast, red wine poached pear, pickled radish, mustard dressed leaves
- Compressed ham hock and chicken, pickled wild mushrooms, prune and brandy puree
- Salad of baby Goats cheese, rocket, sweet potato, chickpea and charred red pepper, black olive tapenade crouton (V)

MAINS

- Roasted beef rib medallion, potato puree, buttered spinach, honey roasted carrot, charred spring onion, red wine and truffle Jus (£4.00) supplement per guest
- Thyme Roasted corn fed chicken breast, confit potato, caramelised onion puree, savoy cabbage, crispy bacon, red wine jus
- Rosemary roasted lamb rump, fondant potato, cumin and carrot puree, tender stem broccoli, fine beans, red wine gravy (£4.00) supplement per guest
- Slow cooked pork belly, dauphinoise potato, hispi cabbage, apple puree, shallot and mustard jus
- Roasted salmon fillet, saffron potato puree, roasted asparagus, kale, dressed lemon fennel, white wine cream sauce
- Seared sea bass fillet, potato gratin, cream leeks, seasonal greens, caper and herb dressing
- Basil and mozzarella arancini, tomato and red onion Ragu, seasonal leaves (V)
- Wild mushroom and Goats cheese risotto, roasted figs and beetroot, chive dressing (V)
- Sweet potato, feta cheese and red onion wellington, buttered spinach, rosemary cream sauce (V)

DESSERTS

- Triple chocolate, cocoa bavarois, fudge, sorbet, brandied cherries, roast hazelnuts
- Caramelised apple tart, calvados and vanilla cream (V)
- Individual lemon tartlet, raspberry cream cheese, baby meringue (V)
- Earl Grey and cinnamon crème brûlée, damson chutney, rosemary shortbread (V)
- Chocolate tart, pistachio crumb, roast strawberries, vanilla ice-cream (V)
- Seasonal fresh fruit and berry platter, yoghurt (V)
- English cheese, biscuits and chutney selection, fresh grapes (£3.00) supplement per guest (V)
- To end coffee & chocolate truffles