

Private Dining Menu 2021

£35.00 per head

Select 1 starter, 1 main
and 1 dessert per person.
Vegetarian starter and
main can be added if
required.



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 brulee, 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 (V) (£3.00) supplement per guest

To end coffee and chocolate truffles