

# FINE DINING MENU

## 2019 Private Event Menu

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**Pick one selection from each course plus a vegetarian option if required.**

Served with coffee & chocolates

£30 per guest



## STARTERS

Butternut squash soup, chive crème fraiche, wholemeal bread  
Chicken

Tarragon and wild mushroom terrine prune and brandy compote

Home smoked duck breast, poached pear, watercress, mustard  
dressing

Beetroot cured salmon, pickled baby carrots and red onion, dill  
crème fraiche

Smoked haddock chowder, poached egg, chervil

Baby goat's cheese, rocket, roast sweet potato, chick pea salad, black  
olive crouton

## MAINS

Roast sirloin of beef, roast potatoes, roast parsnips and carrots,  
Yorkshire pudding, red wine jus

Fillet of beef, mash potato, roasted beetroot and baby carrot,  
green bean, truffle jus  
£4 supplement

Bacon wrapped pork fillet, dauphinoise potato, savoy cabbage, shallot  
and mustard gravy

Slow roast lamb rump, fondant potato, steamed tender stem-  
broccoli, fine beans, red wine gravy  
£2 supplement

Roast salmon fillet, saffron potato puree, roast asparagus, buttered  
spinach, white wine sauce

Seared sea bream fillet, fennel puree, crushed new potato, spring  
greens, lemon butter

Wild mushroom and goats cheese risotto, roasted fig and chive oil

Roasted squash, feta cheese and red onion wellington, red pepper  
dressing

## DESSERTS

Black forest fudge cake, brandied cherries, chocolate sorbet, coulis

Lemon tart, raspberry cream cheese, baby meringue

Orange chocolate tart, poached strawberries, vanilla ice cream

Vanilla crème brulee, roast spiced plum, shortbread biscuit

Apple and mixed berry crumble custard

South of England cheese selection biscuits, chutney  
£2 supplement