

PRIVATE DINING

Our menus are designed by our Executive Head Chef, who uses only the freshest seasonal ingredients.

MINIMUM OF 10 GUESTS

3 courses inclusive of coffee and petits fours

Based on 2 hour service

A choice of one dish from each course is required for the whole party.
Dietary requirements will be catered for separately to the chosen menu.

STARTERS

Game terrine, Cumberland sauce, toasted sourdough

Chicken and tarragon ballotine, pickled heritage carrot, pea puree

Warm quail's egg salad, spinach, watercress, candied black garlic

Venison faggots, grilled corn, red wine and juniper berry glaze

Crab, smoked salmon, beet gel, fennel and celeriac salad

King scallops, black pudding, parsnip, cider and pea puree, balsamic jus (Supplement applies)

Rillettes of mackerel, pickled cucumber carpaccio, flatbread

Buffalo mozzarella, candied peas, mint frisee salad, lemon oil (v)

Goat's cheese twice-baked souffle, walnut and apple chicory salad, watercress oil (v)

Cauliflower kimchi pancakes, Brussels sprouts slaw (ve)

**ALL OF OUR DISHES
ARE BEAUTIFULLY
CRAFTED FOR YOU**



MAINS

Slow cooked duck leg, smoked duck lentil cake, broccoli, shallots
Roast pork medallion, mash, grilled blood orange, purple broccoli, cider glaze
Beef Wellington, wild mushrooms, heritage carrots, Madeira sauce (Supplement applies)
Baked Goosnargh corn-fed chicken, heritage tomato mash, garlic shredded snow peas, pink peppercorn jus
Guinea fowl, apricot, pistachio, salsify, roasted root vegetables
Baked seabass, fragrant quinoa, caper sauce
Scottish salmon, roasted fennel, rocket, burnt orange vinaigrette
Macadamia crusted North Coast cod, orzo, citrus courgette, salsa verde
Roasted celeriac steak, grilled broccoli, alliums (ve)
Malfatti, charred aubergine, nut crust, basil infused tomato coulis (v)

PUDDINGS

White chocolate and blueberry cheesecake (v)
Pear tart tatin, port syllabub (v)
Grilled pineapple, ginger meringue, green tea cream (v)
Date and walnut sponge, butterscotch sauce, vanilla ice cream (v)
Flourless chocolate torte, rum soaked raisins, clotted cream, mint dust (v)
Goat's curd parfait, blueberry gel, purple basil cress (v)
Espresso creme caramel, pistachio biscotti (v)
Selection of British cheeses (v) (Supplement applies)

**A PERFECT
SETTING FOR YOUR
SPECIAL DINING
OCCASION**

