



Private Dining

Starters

All served with bread & salted butter

Chicken Liver Pâté

Chutney & pickles

Cream Of Country Vegetable Soup

Chunky herb croutons

Courgette & Parmesan Soup

Toasted seeds & basil oil

Herb Fish Cake

House salad & tomato jam

Scottish Smoked Salmon

Lemon dill cream & pickled cucumber

Prawn Cocktail

Whipped avocado, salsa & Marie Rose

Whipped Feta & Tomato Bruschetta

Garlic & basil marinade

Ham & Cheese Bonbons

Tomato jam & parmesan crisp

Whipped Goats Cheese & Pear Salad

House salad, walnuts & honey mustard dressing

3 Courses
for £48pp



Private Dining

Mains

All served with dauphinoise potato

Salmon En-Croûte

Béarnaise sauce, watercress, apple & fennel salad

Confit Duck Leg

Parsnip purée, fine green beans & cherry sauce

Marry Me Chicken

Griddled courgettes, sun-dried tomatoes & parmesan crisp

Roasted Aubergine

Griddled courgettes, tomato & mascarpone sauce

Roasted Lamb Rump

Pea purée, thyme roasted carrot & mint gravy

Slow Braised Feather Blade of Beef

Burnt shallot, chestnut mushrooms & bourguignon sauce

Pan Roasted Seabass

Pea purée, mange tout & salsa verde

Roasted Chicken Supreme

Thyme roasted carrot, white truffle, mushroom & chive cream sauce

Mushroom & Spinach Wellington

Thyme roasted carrot, cauliflower purée & thyme gravy

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Private Dining

Desserts

Peach Melba Tart

Textures of raspberry

Sticky Toffee Pudding

Vanilla ice-cream & toffee sauce

Mango & Passion Fruit Sorbet

Berry compote

Profiteroles

Chantilly cream & chocolate dipped

Lemon & Blueberry Posset

Shortbread biscuits

Raspberry Pavlova

White chocolate shards

Triple Chocolate Brownie

Vanilla ice-cream

Stilton Wedge

Chutney, celery & grapes

Cookie & Cream Slice

Cookie dough ice-cream



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