

## Private dining menus

Here are our private dining menus but by no means are they the extent of what we can offer, if you would like to try something a bit different please let us know and we can discuss all of your ideas.

The private dining menus are in a selector format, grouped into courses for you to select the same set menu for your entire party. Please choose:

One starter  
One intermediate (if required)  
One main course  
One dessert

Followed by coffee and something sweet

We can accommodate special dietary requirements and vegetarians, please just let us know how many and their exact needs.

Pricing is as follows:

3 courses with coffee & something sweet	£49.50
4 courses with coffee & something sweet	£56.50
5 courses with coffee & something sweet	£61.50

Please note that some items carry a supplement – dishes are indicated throughout

## Starters

Terrine of glazed goats cheese, potato and roasted peppers, macadamia nut pesto (vn)

Loch Duart poached salmon rilette, Jersey crème fraiche, toasted sour dough

Risotto of English peas, broad beans, parmesan and rocket (v)

Smoked ham hock and mustard fruit terrine, grape chutney

Bocconcini mozzarella, sunblushed tomato and baby artichoke salad (v)

Roasted chicken and leek terrine, fig chutney, toasted sour dough

Aberdeenshire smoked salmon plate, simply garnished  
*“our salmon has just been awarded the gold medal at the Taste Awards”*

Roasted tomato, bread and basil soup (v)

Celeriac and lemon thyme veloute, parsley oil (v)

Wild mushroom cappuccino and truffle soup (v)

The above soups can be served as a starter or as an additional course to your meal

Please select one choice for all guests from the above selections

## Main Courses

### Chicken

*All our chickens are sourced from the Devonshire red slow growing, free range, high welfare birds*

Pan-fried chicken breast, chorizo and parsley mash, savoy cabbage, tarragon jus

Breast of corn-fed chicken rosemary fondant potato, spinach and wild mushroom, red wine sauce

### Fish

*Our fish has been sourced from the coasts off Britain, seasonal, sustainable and line caught where possible*

Crispy skinned fillet of black bream, confit of tomato, fennel and olive tapenade dressing

Line caught Cornish Pollack, brandade mash potato, leeks, cockle and bacon dressing

Fillet of Loch Duart salmon, crushed citrus potatoes, green beans, tomato and chervil butter sauce

Roasted organic halibut fillet, basil gnocchi, roasted tomato fondue, sauce vierge

### Beef

*All of our cuts are from British reared beef which are dry-aged for depth and consistently tender*

36 hour braised short rib of beef, parsley mash, Norfolk carrots

### Rump steak (8oz)

**Rib eye steak (8oz) £2.50 supplement**

**Sirloin steak (8oz) £3.50 supplement**

**Fillet steak (8oz) £14.50 supplement**

All steaks are served with thrice cooked hand cut chips, roasted cherry vine tomatoes, rocket and parmesan salad and béarnaise sauce.

## **Lamb**

*Our lamb has spent its time grazing on the mineral rich grass  
of the Romney salt marsh in Kent*

Confit shoulder of Romney Marsh lamb, panache of beans, crushed olive oil potatoes

Roasted rump of lamb, baby ratatouille, rosemary fondant potato, minted pesto

Cutlet of lamb, Beenleigh blue cheese soufflé, dauphinoise gratin,  
baby spinach (*£3.00 supplement*) (max 40)

Cannon of Romney Marsh lamb, fricasse of English peas and beans,  
confit potato, tomato and olive jus (*£3.00 supplement*)

## **Duck**

Crispy skinned breast of cornfed duck, parmentiere  
and rocket potatoes, chorizo cream sauce

## **Vegetarian Main Courses**

Wild mushroom risotto, parmesan and rocket pesto (v)

Pissaladiere of caramelized onions, artichoke and goats cheese (v)

### **Something to accompany**

*Why not enhance your dining experience and add-on one of the below,  
served family style to share*

Shallot green beans

Baby ratatouille

Norfolk carrots, chive butter

Minted new potatoes

*Each side is £2.00 per person*

Please select one choice for all guests from the above selections

## Desserts

Acacia honey and lavender crème brûlée

Lemon posset, English strawberry shortbread, mascarpone

Vanilla seed panna cotta, alphonso mango jelly, toasted coconut

Bitter chocolate and mandarin tart, passion fruit Chantilly cream

Brioche treacle tart, Cornish clotted cream

Selection of cheeses from the British Isles, biscuits and grapes

*(£2.50 supplement)*

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Coffee and something sweet

Please select one choice for all guests from the above selections

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Coffee and something sweet

***We cannot guarantee that these dishes have been prepared in a nut free environment***