

PRIVATE DINING

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PRIVATE DINING MENU 1

£28 PER PERSON

STARTERS

Beef tomato and mozzarella salad with basil oil
Poached salmon rillettes, caviar crème fraîche
Warm goats cheese, beetroot carpaccio and candied walnuts, truffle dressing

MAINS

Pork cutlet, confit garlic mash, seasonal vegetables, peppercorn sauce
Roasted plaice fillets sautéed new potatoes, seasonal vegetables, lemon butter sauce
Nut Wellington with vegetarian gravy seasonal vegetables, lemon butter sauce

DESSERTS

Tiramisu with berry compote
Apple crumble tart with vanilla ice cream butterscotch sauce
Sticky toffee pudding vanilla ice cream, caramel sauce

PRIVATE DINING MENU 2

£35 PER PERSON

STARTERS

Roast garlic and carrot soup
Salmon three ways, beetroot cured salmon, salmon mousse and whisky smoked salmon
Chicken liver pate, red onion chutney
Toasted brioche. Mixed leaves

MAINS

Rump of lamb, cream of spinach, buttered potato fondant, seasonal vegetables, and red wine jus
Hake fillet, parmentier potatoes, seasonal vegetables, saffron and mussel cream
Roast pepper filled with braised lentils topped with halloumi cheese, seasonal vegetables parmentier potatoes

DESSERTS

Rich chocolate tart with clotted cream
Banoffie pie with caramelized bananas and Chantilly cream
Orange and white chocolate brioche bread and butter pudding, crème Anglaise