Inclusive Private Dining Menu Selector

Please choose one dish from each course for all guests, plus a vegetarian option for those who require it. A choice menu can be made available for a supplement.

Starters

Butternut Squash velouté, chilli, ginger & coconut, coriander cress GF VG

Roasted Red Pepper & Tomato soup, basil oil VG GF

Beetroot Carpaccio, chardonnay vinaigrette, goats curd, pumpkin seed granola

Chicken Liver Parfait, fig chutney & toasted brioche GFA

Ham Hock terrine, piccalilli & toasted sourdough GFA

Main Course

Seared Sea Bass, creamed potato, wilted spinach, wild mushroom sauce GF

Braised Featherblade of Beef, fondant potato, Savoy cabbage & smoked bacon, Port jus GF

Confit Duck Leg, braised red cabbage, Dauphinoise potato, bitter orange jus GF

Pan Seared Chicken Supreme, thyme & mushroom sauce, pomme Anna, tender stem broccoli GF

Roasted Butternut Squash, braised rainbow chard, pumpkin seed & pink peppercorn granola, butternut & shimeji mushroom vinaigrette VG GF

* Potatoes that contain dairy can be changed on dishes to suit dietary needs

Desserts

Lemon Posset, raspberry sauce, shortbread GFA

Coconut Pannacotta, mango & pineapple salsa VG, GF

Chocolate Delice, red berry compote

Chocolate Brownie, chocolate sauce, vanilla ice cream GF & VG available

VG Vegan GF Gluten Free GFA gluten free option available VG Vegan option available

* = GF available on request