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.

£55.00 per person for fixed menu/ £65.00 per person for 3:3:3 choice menu

Starters

Heritage tomato & Bocconcini salad, basil oil, aged balsamic, basil cress GF

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

White Onion Soubise, crispy shallot, olive oil & chives VG GF

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

Oak Smoked Salmon, fennel, new potato & saffron tart, shaved fennel, frisee and shallot salad GFA

Warm Wild Mushroom & Red Onion Tart, rocket & tomato vinaigrette V GFA

Beef Fillet Carpaccio, truffle vinaigrette, shaved parmesan, rocket GF

Main Course

Scottish Salmon Fillet, Lyonnaise potato, confit fennel & dill cream GF

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

Baked Cod Loin, tender stem broccoli, butternut creamed lentil velouté GF

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

Slow Cooked Lamb Shoulder, pomme Anna, tender stem broccoli, aubergine puree, mint 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

Roast Pork Loin, choucroute, glazed carrot, sauce soubise, straw potatoes GF

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

Fine Onion Tart, maple glazed root vegetables, house made BBQ sauce, tender stem broccoli VG

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

Desserts

Traditional Eton Mess V, GF

Lemon Posset, raspberry sauce, shortbread V, GFA

Malted Chocolate Tart, burnt white chocolate crumb, caramel sauce, salted caramel ice cream V

Coconut Pannacotta, mango & pineapple salsa VG, GF

Vanilla Pannacotta, red berry salsa, white chocolate crumb GF

White chocolate & lime cheesecake, raspberry sorbet V

Chocolate Delice, red berry compote V

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

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