

Private Dining

Spring & Summer – April to August

First Course

- Leek and potato vichyssoise, herb cream
- Smoked salmon croûte, pickled cucumber and dill
- Green house tomato consommé, garden vegetables
- Tempura courgette, daikon salad, toasted sesame and citrus aigre-doux

Second course

- Organic confit chicken terrine, wholegrain mustard and pickled vegetables
- Honey and soy glazed pork belly, white radish and sesame
- Devonshire crab, avocado puree, peanut and almond brittle
- Pea soup, split peas and lemon

Intermediate course

- Foie gras terrine, macerated cherries and toasted brioche
- Confit Scottish salmon, dill mayonnaise, marinated cucumber and parsley sauce
- Croquettes of braised pork, wholegrain mustard, chicory and apple
- Roasted squash risotto, parmesan and chimichurri

Fish

- Roast Sea bream, tomato carpaccio and roasted tomato fondue
- Seared Orkney scallops, soy glaze, garden radish and avocado
- Loin of cod, roasted pancetta, crushed new potatoes and hazelnut brown butter
- Rice noodles, garden vegetable fricassee, roasted vegetable broth and citrus oils

Main

- Loin of Wiltshire lamb, pea and seaweed fricassee, potato fondant and roast lamb jus
- Seared fillet of beef, Wye valley asparagus, pomme purée, roast shallots and red wine sauce
- Roast breast of chicken, braised carrots and chorizo dressing
- Braised and roasted ‘vegetable pot’

Dessert

- Pistachio crème brulee, orange and thyme biscotti
- Raspberry and vanilla brandy snap mille feuille, crème chantilly
- White chocolate parfait, blackberry and rose sponge
- Panna cotta with braised rhubarb and pistachio

Cheese Course (£15.00 per person)

Individual cheese boards with a selection of farmhouse cheeses with seasonal accompaniments

Please select one set menu for all of your guests. You can create a 4, 5 or 6 course menu from the dishes opposite by selecting one dish for each course.

4 course menu:

£55 per person including chef’s seasonal canapes, coffee & petit fours.

5 course menu:

£65 per person including chef’s seasonal canapes, coffee & petit fours.

6 course menu:

£75 per person including chef’s seasonal canapes, coffee & petit fours.

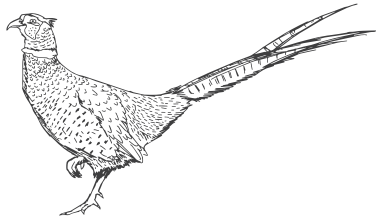
Bespoke wine flight

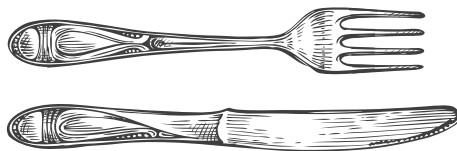
Let our Head Sommelier put together a bespoke wine flight to match your chosen menu.

4 wines to match your menu from £40.00 per person

5 wines to match your menu from £52.00 per person

6 wines to match your menu from £65.00 per person





Private Dining

Autumn & Winter – September to March

First Course

- Cauliflower velouté, cheese beignet
- Smoked duck ham, confit orange and chicory
- Freshly shucked oyster, raspberry vinegar and shallot
- Parmesan gougere, whipped cheese and pickled mushrooms

Second course

- Garden beetroots glazed in blackberry, candied walnut and goats curd
- Potted shrimp, rye bread, lemon and chive crème fraîche
- Organic confit chicken terrine, crispy skin, winter roots and apricot
- Jerusalem artichoke soup, spiced crisps

Intermediate course

- Confit rabbit ballotine, peas pudding and bitter leaves
- Creamed mussels on toasted brioche, tarragon and fennel salad
- Pork belly, spiced plum jam and curried potato crisps
- Risotto of wild mushrooms, truffle cream

Fish

- Roast sea bream, white cabbage, spiced grape and yoghurt sauce
- Crispy skin salmon, tender stem broccoli, almond sauce vierge
- Seared sea bass, roast parsnip, vanilla and ginger jus
- Pumpkin tagliatelle, roasted seed butter emulsion with roast pumpkin

Main

- Braised beef cheek, horseradish pomme purée, kale and roast shallots
- Pressed shoulder of lamb with puy lentils, mint and black olive ragout
- Roast loin of venison, braised red cabbage, roast chestnut and sage game jus
- Open lasagne of salt baked celeriac, remoulade, white wine and cumin sauce

Dessert

- Tiramisu, cocoa and vanilla crème Chantilly
- Warm spiced apple pie, crème fraîche ice cream
- Guanaja 70% double chocolate cake, honeycomb ice cream
- Egg custard tart, nutmeg ice cream and candied sage

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