



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 cremeux, vanilla, crème Chantilly
White chocolate parfait, blackberry and rose sponge
Panna cotta with poached fruit 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:

£59 per person including chef's seasonal canapes, coffee & petit fours.

5 course menu:

£69 per person including chef's seasonal canapes, coffee & petit fours.

6 course menu:

£79 per person including chef's seasonal canapes, coffee & petit fours.

Bespoke wine flight

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 £45.00 per person

5 wines to match your menu from £57.00 per person

6 wines to match your menu from £69.00 per person

