



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 fraiche
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 beurre blanc
Crispy skin salmon, tender stem broccoli, almond sauce vierge
Seared sea bass, creamed leeks and fish red wine sauce
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 fraiche ice cream
Guanaja 70% double chocolate cake, honeycomb ice cream
Frangipan, white chocolate and strawberry

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

