



# Private Dining

Spring & Summer – April to August

## First Course

Tomato consommé, basil, garden vegetables  
Smoked salmon, confit lemon, crowdie  
Babaganoush aubergine tart, citrus dressing  
Courgette and sweetcorn beignet, salad leaves, balsamic

## Second course

Pressed pigs head, wholegrain mustard, chicory  
Picked crab, peanut satay, fresh apple, guacamole  
Chicken liver parfait, granola, green bean  
Leek veloute, lemon oil, garden herbs

## Intermediate course

Shellfish orzo, bisque, mussels, tarragon  
Confit salmon, fennel, sourdough, egg yolk puree  
Chicken leg croquettes, tomato chutney, hazelnut  
Roasted Jersey royal, allium, potato consommé

## Fish

Sea bass, radish & spring onion salad, spiced broth  
Pan seared scallop, sea vegetables, soy & citrus glaze  
Sea trout, sauce vierge, confit lemon, sprouting broccoli  
Spinach & broad bean risotto, whipped crème fraiche, parmesan

## Main

Roasted chicken breast, carrot variations, chicken cream sauce  
Loin of lamb, pak choi, potato puree, pea & mint, lamb madeira reduction  
Aged sirloin of beef, maple roasted shallot, asparagus, fondant potato, red wine jus  
Roast broccoli, pickled stem, walnut & blue cheese

## Dessert

Poached rhubarb, hibiscus, Champagne cream  
Lemon posset, blueberry, oat crumble  
White chocolate parfait, peach compote, lemon balm  
Strawberry mousse, IPA, buttermilk ice cream

## 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:

£72 per person including chef's seasonal canapes, coffee & petit fours.

### 5 course menu:

£82 per person including chef's seasonal canapes, coffee & petit fours.

### 6 course menu:

£92 per person including chef's seasonal canapes, coffee & petit fours.

## Bespoke wine flight

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

4 wines to match your menu  
from £60 per person

5 wines to match your menu  
from £70 per person

6 wines to match your menu  
from £80 per person

