

PRIVATE DINING

MENU 2

6 COURSE TASTING MENU £38.95

THERE IS NO HIRE CHARGE

GLASS OF FIZZ ON ARRIVAL

BREAD COURSE

Freshly Baked Warm Bread with Whipped Butter & Today's Flavoured Salt

STARTERS

CRISPY BELLY PORK & BLACK PUDDING

with Apple, Fennel and Honey & Mustard Dressing

THAI SPICED FISHCAKE

with Sweet Chilli Mayonnaise, Cucumber Ketchup & Pickled Chinese Cabbage

CHEF'S SOUP OF THE DAY

Served with Warm Bread

SLOW COOKED LOCAL BEETROOT SALAD

with Creamy Goats Cheese, Crispy Filo Pastry, Cane Syrup & Apple

RICH CHICKEN LIVER PÂTÉ

with Caramelised Onion Chutney, Truffle & Toasted Brioche

TODAY'S INTERMEDIATE COURSE

Chef's intermediate course

MAINS

OVEN ROASTED FREE RANGE CHICKEN BREAST

with Spiced Chorizo Croquette, Sweet corn Salsa, Garlic & Herb Potato Press, Chicken Cream

SEARED BASS FILLET

with a Rich Tomato Fondue, Slow Cooked Peppers in Olive Oil, Tapenade & Herb Oil

SPRING VEGETABLES RISOTTO

with Marinated Cherry Tomatoes, Goat Cheese & Black Olive Crumb

CONFIT WELSH BLACK BELLY PORK

with Peas & Pancetta, Black Pudding Fritter, Apple & Sautéed Potatoes

FRESH BUTTERED LINGUINE & ROASTED MEDITERRANIAN VEGETABLES

with Tomato & Basil Sauce, Char grilled Vegetables, Herb Oil & Crispy Parmesan

CHEF'S PRE DESSERT

Chef's Selected Sweet Delight

DESSERTS

All our desserts are made in house by our talented pastry chef purely for your pleasure and enjoyment, so enjoy one or two...

VANILLA CRÈME BRULEE

with Lemon & Thyme Shortbread Biscuit

VALHRONA CAMELIA CHOCOLATE SLICE

with hints of Caramel & Toffee notes, Chocolate Tuile & Hazelnut Praline Ice Cream

MANGO & PASSIONFRUIT CHEESECAKE

with Crisp Meringue & Mango Sorbet

SELECTION OF BRITISH & FRENCH CHEESES

with Local Chutneys, Grapes & Crackers (£3.95 Supplement)

SELECTION OF COFFEE

OR

DESSERT COCKTAILS

ESPRESSO MARTINI

Finlandia Vodka, Kahlua Coffee Liqueur, a Double Shot of Freshly Brewed Espresso & a Touch of Sugar

£8.95

DULCE DE CACAO

Havana 7 Rum, Briottet Creme de Cacao & Frangelico Liqueur shaken with Butterscotch syrup & Milk. Garnished with Chocolate shavings

£8.95

Subject to change. Please Inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen free.

Service charge of 10%