

PRIVATE DINING

MENU 1

6 COURSE TASTING MENU £39.95

THERE IS NO HIRE CHARGE

BREAD COURSE

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

STARTERS

TOMATO & MOZZARELLA SALAD

with Aged Balsamic, Rocket, Pesto, Crispy Capers & Basil

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

PAN ROASTED SALMON & SHELLFISH

with Summer Vegetables, White Wine & Cream Sauce.
Accompanied with Buttered New Potatoes

SUMMER VEGETABLE 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 MEDITERRANEAN VEGETABLES

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

CHEF'S PRE DESERT

Chef's Selected Sweet Delight

DESSERTS

All our desserts are made in house by our talented pastry chef purely for your
pleasure and enjoyment.

BOURBON STICKY TOFFEE PUDDING

with Caramel Crunch Ice Cream & Cinder Toffee

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)

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%