

PRIVATE DINING

MENU 1

6 COURSE TASTING MENU £44.95

THERE IS NO HIRE CHARGE

BREAD COURSE

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

STARTERS

SLOW COOKED LOCAL BEETROOT SALAD

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

CHEF'S SOUP OF THE DAY

Served with Warm Bread

RICH CHICKEN LIVER PÂTÉ

with Caramelised Onion Chutney, Truffle & Toasted Brioche

HAM, EGG & PINEAPPLE

Slow Cooked Ham Terrine, Soft Boiled Hens Egg, Pineapple & Saffron Chutney & Spring Onion Mayonnaise

STEAMED SHETLAND MUSSELS

with a Spicy Nduja & Tomato Sauce, Shallots, White Wine & Parsley Sauce. Served with Crusty Bread

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 and Chicken Cream

PAN ROASTED SALMON & SHELLFISH

with Spring Vegetables in a White Wine, Dill & Cream Sauce Accompanied with Buttered New Potatoes

FRESH LINGUINE & MEDITERRANEAN VEGETABLES

With Chargrilled Mediterranean Vegetables rich Tomato Sauce & Basil Pesto (contains nuts)

10oz SIRLOIN STEAK

with Garlic & Thyme Roasted Tomato, Mushroom, Watercress Salad, Chips and Sauce (Peppercorn, Diane or Beef jus)
£5.95 supplement

SPRING VEGETABLE RISOTTO

with a Confit Cherry Tomatoes & Goat Cheese, Creamy Arborio Rice, Crispy Kale & Parmesan finished with Young Shoots

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.

BOURBON STICKY TOFFEE PUDDING

With Caramel Crunch Ice Cream & Cinder Toffee

VALRHONA JIVARA 40% CHOCOLATE & ORANGE TART

Orange Namelaka, Aerated Caramelia Chocolate & Jersey Ice Cream

VERY BERRY CHEESECAKE

With White Chocolate Ganache, Crisp Meringue & Berry Sorbet

SELECTION OF BRITISH & FRENCH CHEESES

with Local Chutneys, Grapes & Crackers
(£4.95 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%