

PRIVATE DINING

MENU 2

6 COURSE TASTING MENU £59.95

GLASS OF FIZZ ON ARRIVAL

BREAD COURSE

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

STARTERS

SLOW COOKED HAM HOCK TERRINE, EGG & PINEAPPLE

with Soft Boiled Hens Egg, Pineapple Chutney & Crispy Leeks

CHEF'S SOUP OF THE DAY

served with Warm Bread

RICH DUCK LIVER PATE

with Black Truffle Dressing, Red Currant & Port Jelly, Caramelized Onion Chutney & Brioche

STEAMED SHETLAND MUSSELS

With Garlic and White Wine Cream Sauce and Chargrilled Sea Salt & Rosemary Focaccia

MARINATED SLOW COOKED BEETROOT & ST MAURE GOAT CHEESE

A Selection of Purple, Candy & Golden Beetroots, Grilled St Maure Goat Cheese, Fennel Seed Infused Filo Pastry, Fresh Honeycomb & Orange

TODAY'S INTERMEDIATE COURSE

Chef's intermediate course

MAINS

ROASTED CHICKEN BREAST & HONEY ROASTED PARSNIP

with King Oyster Mushroom, Caramelized Shallot, Truffle & Thyme Potato Press & Chicken

BUTTERNUT SQUASH RISOTTO

with Wild Mushrooms, Pickled Squash and Crispy Cavolo Nero

ROASTED BASS, CHORIZO & PIPPERADE

with Rich Tomato Fondue, Slow Cooked Peppers & Onions, Crispy Chorizo Croquette & Red Pepper Pesto

8oz SIRLOIN STEAK

with Garlic & Thyme Roasted Tomato, Mushroom, Watercress Salad, Chips and Sauce (Peppercorn, Diane, or Beef jus)
£10.95 supplement

12 HOURS BRAISED FEATHERBLADE BEEF

with Creamed Potato, Bourguignon garnish, Roscoff Onion Rings & Seasonal Vegetables

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 enjoyment & pleasure so enjoy...

BOURBON STICKY TOFFEE PUDDING

With Caramel Crunch Ice Cream & Cinder Toffee

VERY BERRY CHEESECAKE

With White Chocolate Mousse, Crisp Meringue, Freeze Dried Raspberries & Berry Sorbet

VALRHONA "CAMELIA" CHOCOLATE SLICE

with Hazelnut Tuille, Dulce de Leche & Hazelnut Ice Cream

SELECTION OF FINE ENGLISH CHEESES

with Local Chutneys, Grapes & Crackers
(£5.95 Supplement)

DESSERT COCKTAILS

ESPRESSO MARTINI

A classic mix of Stolichnaya Vodka, Kahlua Coffee liqueur, a double shot of freshly brewed Espresso and a touch of sugar
£12.50

MON CHERI

Butter washed Cacao liqueur, Licor 43, Maraschino, Morello Cherry puree, Apple juice & a drop of Chocolate bitters. Finished with a Maraschino-soaked Cherry
£12.50

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%