

# PRIVATE DINING

## MENU 3

6 COURSE TASTING MENU £89.95

### FIZZ AND CANAPES ON ARRIVAL

#### BREAD COURSE

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

#### STARTERS

##### 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

##### SLOW COOKED HAM HOCK TERRINE, EGG & PINEAPPLE

with Soft Boiled Hens Egg, Pineapple Chutney & Crispy Leeks

##### HOT SMOKED SALMON & HERB FISHCAKE

With Celeriac Remoulade, Lemon Crème Fraiche & Herb Oil

##### 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 & Apple

#### 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 Cream

##### 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)

##### SLOW COOKED WELSH BLACK BELLY PORK

Served with Braised Pig Cheek, Sticky Red Cabbage, Butternut Squash, Fennel & Duck Fat Confit Potatoes

#### 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)

#### SELECTION OF TEA OR COFFEE

#### 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

##### 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

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%