# PRIVATE DINING

#### MENU 2

6 COURSE TASTING MENU £55.95

#### GLASS OF FIZZ ON ARRIVAL

— BREAD COURSE ————

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

– STARTERS —

served with Warm Bread

# SLOW COOKED HAM HOCK TERRINE, EGG & PINEAPPLE

with Soft Boiled Hens Egg, Pineapple Chutney & Crispy Leeks

#### STEAMED SHETLAND MUSSELS

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

#### CHEF'S SOUP OF THE DAY RICH CHICKEN LIVER PATE

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

#### SLOW COOKED BEETROOT & GOAT CHEESE

with French Goat Cheese, Fennel Seed Infused Filo Pastry, Fresh Honeycomb & Apple

## TODAY'S INTERMEDIATE COURSE

Chef's intermediate course

– MAINS —

#### ROASTED CHICKEN BREAST

with Creamed Savoy Cabbage, Celeriac, Smoked Pancetta, Garlic Potato Press & Chicken Jus

#### BUTTERNUT SQUASH RISOTTO

with Wild Mushrooms, Pickled Squash & Crispy Cavolo Nero

#### OVEN ROASTED COD

with Rich Tomato & Butterbean Stew, Chorizo, Aged Parmesan & Lemon Crust

### 225gr DRY-AGED BAVETTE STEAK

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

#### SLOW COOKED WELSH BLACK BELLY PORK

Served with Braised Pig Cheek, Heritage Carrot, Spiced Plum, Sticky Red Cabbage & Herb Fondant Potato

#### —— 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

#### VALRHONA "CARAMELIA" CHOCOLATE SLICE

With Hazelnut Tuille, Dulce de Leche & Hazelnut Ice Cream

# VERY BERRY CHEESECAKE

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

# SELECTION OF FINE ENGLISH CHEESES

with Local Chutneys, Grapes & Crackers (£7.95 Supplement)