

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 Plum & Red Onion Chutney, Plum Conserve, Toasted Brioche and Young Shoots

STEAMED SHETLAND MUSSELS

With Garlic and White Wine Cream Sauce and Chargrilled Sourdough

PAN FRIED GARLIC KING PRAWNS

Served on Grilled Focaccia, Chorizo and Tomato Jam, Saffron Aioli

NORTH SEA COD & PARSLEY FISHCAKE

With Creamy Celeriac Remoulade & Apple

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 YORKSHIRE CHICKEN BREAST

With Creamy Chicken & Leek stuffed Potato, Charred Leek, Wild Mushrooms, Smoked Pancetta & a rich Chicken & Thyme Jus

WILD MUSHROOM & JERUSALEM ARTICHOKE RISOTTO

Creamy Carnaroli Risotto with Grilled French Goats Cheese, Granny Smith Apple & Young Shoots

PAN SEARED STONEBASS

With Curried Lentils, Jerusalem Artichoke & Potato Puree, Wild Mushrooms & Chicken Cream

225gr SALT-AGED RUMP STEAK

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

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

PLUM & BLACKBERRY CHEESECAKE

With Textures of Plum & Blackberry, White Chocolate Namelaka, Blackberry

BLACK FORREST SLICE

With Valrhona Cote d'Ivoire Mousse, Cherry & Almond Sponge, Marachino Cherries, Caramel Tuile & Jersey Milk Ice Cream

SELECTION OF FINE ENGLISH CHEESES

with Local Chutneys, Grapes & Crackers (£7.95 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

Cherry Drop

Amaretto with Maraschino liqueur, fresh Orange & Lemon juice with a hint of Vanilla & Chocolate Bitters. Finished with a Maraschino 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%