

# PRIVATE DINING

## MENU 2

6 COURSE TASTING MENU £62.95

### GLASS OF FIZZ ON ARRIVAL

#### BREAD COURSE

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

#### STARTERS

##### CHEF'S SOUP OF THE DAY

served with Warm Bread

##### RICH DUCK LIVER PATE

With Port & Redcurrant Jelly, Caramelized Onion  
Chutney & Toasted Brioche

##### HOT SMOKED SALMON & 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 AND WINTER TRUFFLE RISOTTO

Creamy Carnaroli Risotto with Wild Mushrooms,  
Crispy Parmesan, Granny Smith Apple  
& Young Shoots

##### SEARED BASS

With Shellfish & Winter Vegetables in a Creamy Dill  
& Lemon Sauce, Served with Buttered New  
Potatoes

##### 45 DAYS DRY AGED 8OZ SIRLOIN STEAK

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

#### 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

##### CHOCOLATE BROWNIE

With Cherry, Honeycomb & Vanilla Ice Cream

##### SELECTION OF FINE ENGLISH CHEESES

with Local Chutneys, Grapes & Crackers  
(£7.95 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%