

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

##### 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

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

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

##### SEARED BASS

with a Winter Shellfish Broth in a Creamy Dill &  
Lemon Sauce. Served with New 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

##### CHOCOLATE BROWNIE

With Cherry, Honeycomb & Vanilla 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%