

# 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 CHICKEN LIVER PATE

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

##### STEAMED SHETLAND MUSSELS

Mussels Cooked in a Spicy Tomato & Fennel  
Sauce with Chargrilled Focaccia

##### PAN FRIED GARLIC KING PRAWNS

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

##### THAI SPICED FISHCAKE & CUCUMBER

Fragrant Thai Style Fishcake, Pickled Cucumber  
& Kimchi Mayonnaise

##### 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

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

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

##### ROASTED BASS & FENNEL

With Winter Squash, Roasted & Cured Fennel,  
Violetta Potatoes & Crayfish Dressing

#### 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

##### LEMON & RASPBERRY CHEESECAKE

With Lemon Curd and Crisp Meringue  
With Madagascan Vanilla Ice Cream

##### CHOCOLATE BROWNIE

With Cherry, Honeycomb & Vanilla Ice Cream

##### SELECTION OF FINE ENGLISH CHEESES

with Local Chutneys, Grapes & Crackers  
(£5.95 Supplement)

#### SELECTION OF TEA OR COFFEE

#### DESSERT COCKTAILS

##### ESPRESSO MARTINI

Stolichnaya Vodka, Kahlua, Freshly Brewed Espresso & Sugar  
Syrup.

##### CACAO & ORANGE

Stolichnaya Vodka, Cointreau, Crème de Cacao, Clarified Baileys & Milk, Chocolate  
Bitters & Coffee Foam.

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%