

PRIVATE DINING

MENU 3

6 COURSE TASTING MENU £94.95

FIZZ AND CANAPES ON ARRIVAL

BREAD COURSE

Freshly Baked Warm Bread with Whipped Butter

STARTERS

SCOTTISH SMOKED SALMON

with Compressed Cucumber, Wild Caperberries, Horseradish and Chive Crème Fraiche. Accompanied with Sourdough Crisps

RICH CHICKEN LIVER PATE

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

PAN FRIED XL GARLIC KING PRAWNS

With a Rich Baby Plum Tomato & Spanish Chorizo Jam, Confit Garlic & Safron Aioli. Toasted Sea Salt & Rosemary Focaccia

SLOW COOKED BELLY PORK & DOREEN'S BLACK PUDDING TERRINE

with Citrus Cured Fennel, Blood Orange, Herb Mayonnaise & Brioche Croutons

SLOW COOKED BEETROOT & GOATS CHEESE

With French Goat Cheese, Fennel Infused Filo Pastry, Honeycomb & Apple(V)

TODAY'S INTERMEDIATE COURSE

Chef's intermediate course

MAINS

OVEN ROASTED FREE RANGE CHICKEN BREAST

With a Chorizo Croquette, Honey Roasted Carrot, Charred Sweetcorn & Lime Salsa, Garlic & Piri Piri Sautéed Potatoes, Chicken Jus

HANDMADE SPINACH & RICOTTA RAVIOLI

With Squash Velouté, Roast Squash, Sauteed Wild Mushrooms, Crispy Sage Finished With Beurre Noisette (V)

PAN ROASTED BASS

With Creamed Leeks & Savoy Cabbage, Crispy Shetland Mussels, Hazelnut and Tarragon Crust, Buttered New Potatoes, Champagne & Caviar Cream Sauce

TODAYS MARKET SEAFOOD LINGUINE

Fresh Selection of Fish & Shellfish with Handmade Fresh Linguine in a Creamy Sun Blushed Tomato, Chilli & Garlic Cream Sauce. Finished with Fresh herbs & Lemon

45 DAYS DRY AGED 8OZ RUMP STEAK

with Garlic & Thyme Roasted Tomato, Mushroom, Watercress & Radish 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...

"TIRAMISU"

With Kahlua-Soaked Sponge, Dark Chocolate, Whipped Espresso Mascarpone, & Walnut Biscotti

VERY BERRY CHEESECAKE

With White Chocolate Mousse, Crisp Meringue, Winter Berries & Berry Sorbet

RICH DOUBLE CHOCOLATE BROWNIE

With Milk Chocolate Namelaka, Amarena Cherries, Cherry Gel & Vanilla Bean Ice Cream

SELECTION OF FINE CHEESES

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

DESSERT COCKTAILS

ESPRESSO MARTINI

Finlandia Vodka, Kahlua, Freshly Brewed Espresso & Sugar Syrup

FRENCH MARTINI

Finlandia Vodka, Chambord, Pineapple Juice & Bristol Raspberry Syrup

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%