

PRIVATE DINING

Private dining menu selector

To start

From the following please choose three starters, including one soup option

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| <p>Leek and potato soup with bread snippets (V)</p> <p>Cream of white onion soup with garlic croutons (V)</p> <p>Roasted sweet potato and butternut squash soup
with chive crème fraîche (V)</p> <p>Roasted tomato soup with basil pesto (V)</p> <p>Smooth chicken liver pate
with caramelised onion chutney and crusty bread</p> <p>Pork and black pudding bonbons
with apple puree and apple slaw</p> | <p>King prawn and crayfish cocktail
with paprika and lime Marie Rose sauce (GF)</p> <p>Smoked salmon and salmon roulade with marinated
fennel cucumber salad, citrus dressing (GF)</p> <p>Goats cheese herb mousse, toasted seeds, beetroot
puree and tomato herb salad (V GF)</p> <p>Honey and thyme baked mini camembert cheese
with roasted tomato chutney and crusty bread (V)</p> <p>Chilled sweet melon pearls
with raspberry sorbet and fresh mint (VE)</p> |
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For the main course

From the following please choose three main courses, and one vegetarian if required

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| <p>Pan roasted fillet of beef, dauphinoise potatoes,
caramelised shallots, smoked pancetta, wild mushrooms
in a red wine beef glaze
(£4.50 supplement) (GF)</p> <p>Sautéed chicken breast, herb potato croquettes,
shallot, wild mushroom, herb cream sauce</p> <p>Maple glazed pork belly, chive potato puree,
crisp black pudding, glazed carrot and cider thyme jus</p> <p>Grilled sea bass, charred new potatoes,
tomato and olive salsa (GF)</p> <p>Baked cod with a herb crumb,
crushed new potatoes, mustard creamed leeks</p> | <p>Seared salmon fillet, herb potato croquettes,
pea, leek, shallot, herb fricassee</p> <p>Squash and sage risotto cakes
with a spicy tomato sauce,
new potatoes and vegetables (V)</p> <p>Blue cheese, leek and wild mushroom tart
with squash puree and seeded salad,
new potatoes and vegetables (V)</p> <p>Baked stuffed pepper
with roasted vegetable couscous, served with roasted
vegetables and a dressed herb tomato salad,
new potatoes and vegetables (VE)</p> |
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To finish

From the following please choose three desserts

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| <p>Warm chocolate chip brownie
with caramel sauce and honeycomb caramel ice cream</p> <p>Sticky toffee pudding
with butterscotch sauce and vanilla bean ice cream</p> <p>Eton mess, crushed meringue,
whipped cream and mixed berry compote (GF)</p> <p>Vanilla bean panna cotta
with pistachio sponge, mango gel lemon shortbread</p> | <p>Treacle tart with raspberry puree and Chantilly cream</p> <p>Lemon swirl cheesecake with vanilla ice cream (VE)</p> <p>Chef's cheese board
with biscuits, grapes, celery and chutney
(£1.50 supplement)</p> <p>Selection of ice creams</p> <p>Fresh fruit salad (VE GF)</p> |
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(V) - vegetarian

(VE) - vegan

(GF) - gluten free

Dishes including soups, gravy and bread are available as gluten free. All desserts are suitable for vegetarians.