

# Private Dining Menu Selector

Three courses with coffee, tea and mints at £30.00 (excluding supplements)

Our Captains and Admirals rooms are perfect locations for your private dining needs of any occasion, whether it is a birthday, anniversary, corporate event or just a get-together.

Both rooms can seat between 8 to 20 adults. For your smaller guests, there is a separate children's menu available at £9.95 per person.

Our Garden Brasserie can be reserved for larger parties, but is only available for exclusive use at lunchtimes Monday to Saturday.

A non-refundable deposit of £10.00 per person is required to confirm the booking. We will require a pre-order two weeks prior to arrival.

Ask to see a copy of our wine list to pre-order table wine ready for your arrival.

Looking for a welcoming reception drink? Prosecco is an ideal candidate at just £4.95 per glass.

Why not start the occasion off with some delightful canapés? Only £5.25 for a choice of 3.

## To begin

*Please choose three starters from the following, including one soup option*

Prawn & crayfish cocktail with Marie Rose sauce, brown bread & butter

Smooth chicken liver pate with chutney & crusty bread

Smooth duck liver pate & sliced smoked duck with caramelised oranges, roasted beets & fine herbs (GF)

Smoked salmon, salmon roulade, fennel, served with an orange watercress salad & citrus dressing (GF)

Grilled sardines with a sweet tomato & herb fondue, finished with fine herbs (GF)

Smoked haddock fishcakes, served with fennel cucumber lime slaw & dill yogurt

Goat's cheese herb mousse served with apple, walnut & beetroot salad with an aged balsamic reduction (V) (GF)

Whole baked mini camembert cheese with honey & thyme, served with red onion jam & toast (V)

Leek & potato soup with bread sippets (V)

Classic French onion soup with gruyere cheese & chive herb dumplings (V)

Spring pea & ham soup served with crème fraîche

Tomato & basil soup (V)

## **Main course**

*Please choose three main dishes & if required one vegetarian dish, from the following*

Sautéed chicken breast, with braised leeks, wild mushroom & crispy potato croquette

Slow cooked pork belly, creamed potato purée, black pudding & cabbage served with a rich cider pan jus

Fillet of beef pan roasted, dauphinoise potatoes, caramelised shallot, smoked pancetta, wild mushrooms & a red wine beef glaze (£4.50 supplement) (GF)

Lamb rump served with a creamed chive potato puree, courgettes, broad beans & a salsa verde dressing

Grilled sea bass, creamed saffron potato puree, French beans & a tapenade dressing (GF)

Seared salmon fillet, spring pea, leek cream fricassee, crisp Parma ham & croquette potatoes

Whole baked trout & local brown shrimp, served with parsley lemon butter & a fennel herb salad (GF)

Wild mushroom & herb risotto served with wild rocket & parmesan crisps (V)

Seared halloumi cheese, herb potato gnocchi, with roasted tomato sauce & dressed wild rocket (V)

Spring pea, leek & blue cheese tart, finished with dressed herb salad (V)

## To finish

*Please choose three desserts from the following*

Warm chocolate brownie, caramel sauce & vanilla bean ice cream

Warm sticky toffee pudding with butterscotch sauce and vanilla ice cream

Warm treacle tart, brandy snap & a walnut & maple ice cream

Eton mess, crushed meringue & mixed berry compote

White chocolate parfait with brandy snap, raspberry gel and summer berries

Chef's local cheese board with biscuits, grapes & celery (£1.50 supplement)

Selection of ice creams or sorbets

Fresh fruit salad

(V) - Vegetarian

(GF) - Gluten Free

Dishes including soups, gravy and bread are available as gluten free.

Allergens and intolerances – if you have any concerns please ask a member of staff before ordering.

## ***Some additional thoughts...***

*Looking for a touch of sophistication? Our Library is also available for a private pre-dinner drinks reception of up to 10 people.*

*The Captains and Admirals are also available for other occasions such as afternoon teas, and are a great location for a baby shower.*

*For more information on all of these and more, please contact the Conference and Banqueting team on 01553 675566 or email [conference@knightshill.co.uk](mailto:conference@knightshill.co.uk)*