

PRIVATE DINING MENU

3 course menu

Starter

Poached salmon terrine served
with citrus crème fraiche and rocket salad

Duck and orange pate with onion marmalade and brioche

Game and venison terrine, micro herbs and Brioche

Chicken liver and cognac pate,
caramelised red onion marmalade and brioche

Prawn cocktail, Marierose dressing and melba toast

Crispy duck salad with Asian vegetable and sweet chilli sauce

Beef tomato and Mozzarella salad with pesto (v)

Chargrilled Mediterranean vegetable
terrine with mixed leaves salad (v)

Poached Pear and apple salad served
with walnut and parmesan dressing (v)

Mains

Roasted English Beef served with thyme roasted potatoes,
carrots and red wine jus

Marinated beef fillet, grilled mushroom,
asparagus, tomato and thyme jus

Pan fried Chicken breast, fondant potatoes,
buttered spinach with port wine jus

Breast of Halal Chicken, beetroot mash,
crisp cabbage, tomato and white onion veloutte

Roasted rumb of lamb with minted pea mash,
baby onion and thyme jus

Slow cooked pork belly, rustic dauphinoise,
seasonal vegetables, mustard sauce

PRIVATE DINING MENU

Mains

Pan fried salmon fillet, parsley crushed potatoes,
seasonal vegetables, lemon & dill sauce

Grilled Seabass served with fennel, Jersey royal potatoes
and chorizo cream sauce

Tian of polenta with spinach, grilled vegetables
and red pepper sauce (v)

Giant ricotta ravioli with spinach sauce (v)

Gorgonzola Gnocchi served with sunblushed tomato
and pesto sauce (v)

Colcannon cake with spinach and poached eggs
with béarnaise sauce (v)

Pumpkin and wild mushroom mezzaluna
with caper onion sauce (v)

Dessert

Glazed Lemon Tart , coulie and clotted cream

Sticky toffee pudding with vanilla ice cream
and caramel sauce

Plum tart served with baileys cream

Blueberry crème brulee

Stem ginger cheesecake with vanilla cream

White and dark chocolate mouse with chocolate sauce

Raspberry custard tart with coulie and berry compote

***Please choose one items from each section,
one vegetarian option each section and 1 dessert only***