



3 COURSE PRIVATE DINING MENU

Starters

Chicken & Liver Parfait, Orange Jelly, Bread Tuile
Fish & Cornish Crab Cake, Fresh Sweet Chilli Sauce, Crispy Skin
Asian Spiced Pork Belly, Pak Choy, Carrot & Coriander Puree
Goat Cheese Mille-Feuille, Beetroot Emulsion & Gooseberry Jam (v)
Sweet Potato Terrine with Garden Peas & Coconut, Red Onion & Coriander Salad (vegan)
Smoked Duck Breast, Roasted Cauliflower, Peach, Port Reduction *
Seared Tuna Steak Skewers, Lemongrass & Passionfruit Syrup *
Pan Fried Queen Scallops, Celeriac Puree, Smoked Bacon Crumb, Lemon Glaze *

Mains

Wild Mushroom & Black Truffle Risotto (v)
Roasted Stuffed Butternut, Caramelised Veg, Black Quinoa (vegan)
Hake Fillet, Crushed New Potatoes, Green Beans, Dill Emulsion
Roast Chicken Ballotine, Crisped Skin, Puy Lentils, Potato & Leek Emulsion
Sirloin Medallion, Parmentier Potatoes, King Oyster Mushroom, Red Wine Jus
Halibut Fillet, Parsnip Puree, Samphire & Lemon Sauce *
Slow Cooked Lamb Shank, Spring Onion Mash, Brunoise Veg & Port Jus *
Classic Beef Wellington, Mushroom Duxelle, Confit Tomatoes Garlic Mash *

Desserts

Salted Caramel New York Cheesecake
Carrot Cake, Orange Liqueur Frosting & Mascarpone Mousse
Wild Berry & Custard Tart, Glazed Blackberries, Fresh Meringue
Dark Chocolate Brownie, White Chocolate Mousse, Vanilla Ice-Cream

Items listed with an * have an additional surcharge per person. This is a sample menu and subject to seasonal change.
Your event manager will confirm your final menu with you on booking confirmation