



SAMPLE PRIVATE DINING MENU 2015

£35 three courses

STARTERS

- Fish soup, rouille, croutons & gruyère
- Scottish smoked salmon, cream cheese, capers
- Badgeney Farm Asparagus, hollandaise sauce
- Foie gras parfait, port jelly, toasted brioche (£2 supplement)

MAINS

- Steamed Shetland mussels, garlic & parsley
- Fillet of sea bream, orange braised fennel, shellfish chowder, samphire
- Ricotta, broad bean & wild garlic risotto
- Free range chicken, spring vegetables, wild garlic, sage & onion puree

DESSERTS

- Vanilla panna cotta, strawberries & basil
- Passion fruit crème brûlée, coconut financier
- Banoffee sundae, candied walnuts
- Pineapple carpaccio, caramelised peanuts, lychee sorbet