

## Private Dining Menus

### — Lunch Menu —

Hansen & Lydersen smoked salmon  
Potted duck, pistachio and apple chutney

\*\*\*

Grilled lemon sole with tartar sauce

Rose County ribeye steak, peppercorn sauce

*Served with French beans and boiled new potatoes*

\*\*\*

Fresh fruit salad

Cambridge cream with fruit compote

45.00 for 2 courses

55.00 for 3 courses

Menu available for lunch only

To choose from on the day for up to 20 guests

### — The St. James Menu —

Lobster bisque

Devonshire crab and avocado pear

Twice baked Cropwell Bishop Stilton soufflé

\*\*\*

Wild sea bass with lovage salsa verde

Grilled sirloin steak with béarnaise sauce

Spelt risotto, goat's cheese and lemon, mixed salad

*Served with French beans and fried potatoes*

\*\*\*

Walnut parfait with coffee and chocolate

Vanilla crème brûlée with seasonal fruit

Bread and butter pudding

65.00

Menu available for lunch and dinner

To choose from on the day for up to 20 guests

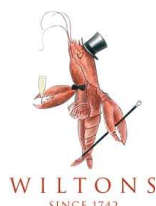
### — Cheese —

Selection of British farmhouse cheese 14.00 per person

British farmhouse cheese platter 50.00 (serves 4-6)

### — Finishing touches —

Filter coffee with petit fours 5.00 per person



## Private Dining Menus

### — The Wiltons Menu —

Wild Scottish smoked salmon

Dressed Devonshire crab

Twice baked Cropwell Bishop Stilton soufflé

\*\*\*

Grilled Dover sole, tartar sauce

Pan fried halibut with confit fennel, citrus vinaigrette

Rose County beef fillet with foie gras, red wine sauce

Spelt risotto, wild mushrooms and truffle, mixed salad

*Served with French beans and parsley new potatoes*

\*\*\*

Amedei chocolate fondant, vanilla ice cream

Bread and butter pudding

Lemon parfait with praline shortbread

\*\*\*

Coffee and petit fours

100.00

Menu available for lunch and dinner

To choose from on the day for up to 20 guests

For dietary requirements a silent option may be offered  
(Please advise in advance)