

# PRIVATE DINING

AUTUMN / WINTER 2016

CRUSTACEA ROOM



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## A LA CARTE

SAMPLE MENU

Complimentary Chef's Selection of Canapés



Singapore Crab & Mussel Soup

Terrine of Foie Gras & Smoked Eel, Sour Apple & Sorrel

Bentley's Smoked Salmon with Blinis & Crème Fraîche

Macaroni of Lobster & Basil

Cold Dressed Crab, Mayonnaise (£6.50)

Hereford Beef, Cooleeney & Burnt Onion

Stuffed Baby Squid, Chorizo & Organic Feta

Warm Tart of Ceps with Wild Garlic

Shellfish Cocktail (£6.50 Supplement)



Royal Fish Pie (Lobster, Scallop, Haddock, Tiger Prawn)

Roast Saddle of Rabbit, Black Pudding, Polenta & Mustard Jus

Baked Lemon Sole, Mussels & Sea Shore Greens

Rib Eye Steak, Peppercorn or Béarnaise

Elwy Valley Lamb, Butter Beans Stew

Grilled Butternut Squash, Crisp Fried Mastelo, Hen's Egg & Almonds

Dover Sole Grilled or Meunière (£18 Supplement)



Crème Brûlée

Bentley's Seasonal Trifle with Mascarpone

Tarakan Chocolate Mousse

Amaretto Parfait with Coffee Bavarois

Carpaccio of Golden Pineapple, Coconut & Lime Sorbet

Selection of British & Irish Farmhouse Cheeses (£3 Supplement)



Tea or Coffee & Petit Fours

£55 PER PERSON LUNCH / £72 PER PERSON DINNER

*All menus come with home baked bread & artisan butters.*

Please note as our menus are seasonal they are subject to change and dependant on availability.  
Prices are inclusive of VAT and a 15% service charge applies.

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## REDUCED A LA CARTE

SAMPLE MENU

Complimentary Chef's Selection of Canapés



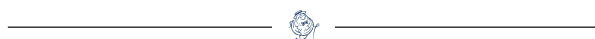
Singapore Crab & Mussel Soup

Bentley's Smoked Salmon, Blinis & Crème Fraîche



Sea Bass with Sea Lettuce, Brown Shrimp, Wild Mushrooms & Black Truffle

Grass Fed Dry Aged Rib Eye of Beef, Roasted Bone Marrow & Black Pepper Onions



Tarakan Chocolate Mousse

Carpaccio of Golden Pineapple, Coconut & Lime Sorbet



Tea or Coffee & Petit Fours

£49 PER PERSON LUNCH / £59 PER PERSON DINNER

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*A luxury experience that takes you on a journey to discover the exquisite flavours of Bentley's finest dishes designed by Head Chef Michael Lynch.*

## SEASONAL SIX-COURSE TASTING MENU £80

*SAMPLE MENU*

Complimentary Chef's Selection of Canapés

Terrine of Leek & Lobster Truffled Salad

Salad of Cured Duck, Aged Apple & Sorrel

Steamed Sea Bass with Shellfish, Galangal Broth & Green Soya Beans

Roast of Elwy Valley Lamb, Young Spinach & Reform Sauce

Banyule's Soaked Crozier Blue, Walnut & Apple

Chocolate Tart with Roasted Fig & Sour Cream

Tea or Coffee & Petit Fours

WINE PAIRING AVAILABLE AT £55, £95  
&  
PLATINUM PAIRING PACKAGE AT £155

*All menus come with home baked bread, artisan butters, seasonal sides and potato.*

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