



PRIVATE DINING MENU

Please select 3 choices of each course from the below options. Our chefs will choose a selection of side dishes to compliment your chosen menu. We ask for you to ensure your pre-orders are sent to us no later than a week prior to your event date. Pre-ordering in this way ensures a smoother service on the day of your event.

Handmade Breads with Netherend Butter
Warm Olives with Chilli and Lemon

STARTERS

Salad of Cured Bresaula
Oven Dried Tomatoes, Sweet and Sour Beetroot and Creamed Feta

Golden Cross Goats Cheese Rarebit (V)
Greenwich Ale Gratin, Hazelnut Dressing

Abundance of Spring Soup
A Light Broth served with Torn Garlic Croutons

Salad of Red and White Endive (V)
Pulled Buffalo Mozzarella, Crunchy Almonds, Mint, Capers and Spring Onions

Vodka Marinated Sea Trout
Potato Toast, Crème Fraiche

MAINS

Seared Fillet of British Beef
Lentils, Wild Mushrooms, Celeriac Puree and Madeira Sauce
**£7.95 Supplement*

Glazed Baby Beetroot and Shallot Tart (V)
Shaved Fennel, Red Chicory Salad and Colston Basset

Poached Breast of Spring Chicken
Roast Garlic, Pink Peppercorns and Vermouth Sauce

Steamed Salmon with Poached Radish
Tomato Salsa, Saffron and Chervil Broth

Jerusalem Artichoke Risotto (V)
Truffle Oil and Parmesan Twists

Crispy Skinned Stone Bass
Crushed Potatoes and Sauce Vierge

DESSERTS

Passion Fruit Meringue Pie

Dark Chocolate Parfait with a Hint of Rose

Bramble and Hazelnut Crumble with Tarragon Custard

Selection of Ice-Creams and Sorbets

Great British Cheeses
Quince Jelly, Celery, Grapes and Oat Biscuits
**£3.95 Supplement*