PRIVATE DINING

Private Dining Menu
£65 per person

Please choose 1 Starter, 1 Main Course and 1 Dessert for the whole group

Starters

Nose to Tail Ham Terrine, Homemade Piccalilli & Sour Dough Bread

Carpaccio of Beef with Pickled Vegetables, Parmesan Crisp & Horseradish Cream

Confit Salmon, Cucumber, Horseradish & Crème Fraiche

Traditional Prawn Cocktail, Avocado & Marie Rose Sauce

Cornish Picked Crab, Watermelon & Sweetcorn

Salt Baked Celeriac with Goat's Curd Persillade, Green Apples & Onion Oil (v)

Warm Fine Tart of Fig, Cherry Tomato & Rosary Ash Goat's Cheese (v)

Chargrilled Asparagus, Heritage Tomatoes, Torn Buffalo Mozzarella & Lemon Verbena Dressing (v)

Main Course

Gressingham Duck Breast with Sweet Potato, Peach & Radicchio

3 Bone Lamb Rack with Courgette & Basil Puree, Hazelnut & Olives

Braised Ox Cheeks with Barley & Parmesan Risotto, Fried Garlic,
Pickled Mushrooms, Pea Shoots & Herb Oil

Lemon & Thyme Marinated Corn Fed Chicken Breast, Crispy Pancetta,
Wild Mushroom Tagliatelle & Oregano Sauce

Stone Bass with Steamed Bok Choi, Sweetcorn Puree, Burned Shallots,
Baby Corn & Sesame Sauce

Steamed Salmon, Garden Peas, Courgettes, Jersey Royal Potatoes & Olive Tian Top
with Chive Butter Sauce

Seared Bream Fillet, Artichoke Puree, Baby Vegetables & Caper Salsa

Home Smoked Haddock Risotto with Fresh Peas, Chives & Lemon Oil

Open Lasagna with Ratatouille Vegetables, Crisp Parmesan & Peppered Rocket (v)

Quinoa Stuffed Salt Baked Red Onion, Whipped Potato, Spring Green & Riesling Sauce (v)

Risotto Arrabiatta with Mixed Spice, Lemon, Fresh Coriander & Grilled Aubergines (v)

Desserts

White Chocolate & Raspberry Dome, Raspberry Coulis & Raspberry Sorbet

Blueberry & Elderflower Cheesecake, Blueberry Compote

Salted Caramel Pecan Box, Caramel Ice Cream

Buttermilk Pannacotta, Red Wine Poached Figs & Lavender Shortbread

Chocolate & Orange Torte, Lavender Scented Chantilly Cream & Honeycomb