

## PRIVATE DINING ROOM MENU

£65 per person

### APPETIZERS

Baked sea scallops, Duchesse potatoes, mushrooms & white wine sauce  
Spiced Asian prawn & crayfish cocktail, sesame & lime dressing, cucumber,  
Chinese leaf, coriander & wasabi mayonnaise  
Carpaccio of lightly pickled Heritage beetroot, roast baby beets, pickled  
mushrooms, fried garlic crisps, watercress & black truffle dressing  
Tempura of courgette, calamari & tiger prawns, chilli jam & crème fraiche  
Chicken liver mousse, truffle butter & winter fruit chutney, toasted brioche

### MAINS

Steak frites 250g, marinated full face rump, pommes frites.  
Yorkshire Dales lamb shank, Tempranillo wine, root vegetables & shallots  
Ribeye steak 300g, central eye of well marbled fat, retains all its juices  
Mushroom & black truffle macaroni, Gruyère & Parmesan, herb crumb  
Seared Cornish scallop & crab risotto, Carnaroli rice, white crab meat &  
bisque finished with scallops & lemon butter  
Grilled or pan fried lemon sole, served whole on the bone, new potatoes,  
capers & parsley butter

Selection of sides family style

### DESSERTS

Classic vanilla crème brûlée  
Valrhona chocolate fondant, mint choc chip ice cream, caramelised  
pistachio & peppermint tea syrup  
Sticky toffee pudding, Pecan caramel sauce & vanilla ice cream  
Blackberry & cherry sundae, cherry ice cream, blackberry mousse,  
shortbread biscuit  
Le Fromage tray