

# CANAPES & SHARING BOARDS

## PRE-LUNCH / DINNER CANAPES

Choice of 4, £8 per person / Choice of 6, £10 per person

### COLD

Chicken Liver & Foie Gras Parfait

brioche, chutney, cornichons

Cured Salmon

soda bread

Homemade Ricotta

dried herbs, balsamic

### WARM

7 hour Lamb Croquette

Mushroom & Gruyere Tarts

Basil Muffin

mascarpone & sundried tomatoes

## SHARING PLATES

Plates are based on 6 to 8 people

Meat & Fish Sharing Board £27

Cheese Straws £16

Selection of Vegetarian Tarts £12.5

Big Chips £7.5

parmesan & truffle mayonnaise

Seven Hour Confit Lamb mashed potato £50

balsamic onion gravy

Cheeseboard £28

seasonal chutney, biscuits

## SUBSTANTIAL CANAPES

Choice of 4, £10 per person / Choice of 6, £15 per person

Choice of 8, £19 per person

### COLD

Steak Tartare

sourdough toast

Chicken Liver & Foie Gras Parfait

brioche, chutney, cornichons

Cured Salmon

soda bread

Homemade Ricotta

dried herbs, balsamic

### WARM

Mini Cheese Burgers

7 Hour Lamb Croquettes

Spicy Devonshire Crab Cake

cucumber & quinoa salsa

Goujons of Sole

tartare sauce

Basil Muffin

mascarpone & sundried tomatoes

### SWEET

Pistachio Madeleine

Mini Berry Brulee

Burnt Lemon Tarts

Mini Chocolate Brownie

# PRIVATE DINING BREAKFAST SET MENU

## BREAKFAST

*£22 per person*

Selection of Homemade Pastries

Fresh Fruit Skewer

Filter Coffee or a Selection of Teas

Glass of Fresh Juice

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Bacon or Sausage Breakfast Sandwich

*or*

Eggs Benedict or Eggs Florentine

*or*

Crushed Avocado & Poached Egg on Toast

chilli, mixed seeds, cashew nuts

*or*

Toasted Bagel & Cream Cheese

smoked salmon, red onion, capers

## BREAKFAST CANAPES

*Choice of 4, £10 per person*

*Choice of 6, £14 per person*

*Choice of 8, £18 per person*

### SWEET

Fresh Fruit Skewer

Granola, Greek Yoghurt & Honey

Mini Berry Pancake, maple syrup

### SAVOURY

Mini Bacon & Scrambled Egg Muffin

Mini Sausage Sandwich

Black Pudding on toast

Scottish Oak Smoked Salmon Bagel Bite

Scrambled Egg, Tomato & Watercress Muffin

Tomato & Cheese Croissant

Crushed Avocado on toast

### DRINKS

Glass of Champagne £9.5

Bloody Mary £9 Virgin Mary £3.5

Milk Shakes £5.5

Jug of Freshly Squeezed Juice £15

Jug of Vanilla & Mixed Berry Smoothie £20

# PRIVATE DINING LUNCH & DINNER MENUS

## MENU 1 £45

### STARTERS

Chicken Liver & Foie Gras Parfait  
Dried fruit puree, granola, toasted brioche bun

Cured Salmon  
dill yoghurt, pickled cucumber, dill

Latteria Buratta  
Orange dressing, walnuts(v)

### MAINS

Chicken Schnitzel  
cherry tomato sauce, basil oil

Shetland Salmon Fillet  
curried cauliflower, cauliflower crumble

Courgette & pistachio risotto  
pistachio oil(v)

### DESSERTS

Creme caramel  
Pineapple Tarte Tatin  
banana ice cream  
Chocolate Mousse  
honeycomb, lime granite, lime jelly

## MENU 2 £55

### STARTERS

Stracciatella  
truffles, truffle honey

Spicy Devonshire Crab Cake  
cucumber & quinoa salsa

Cured Duck Breast  
charred celeriac, hazelnuts, celeriac puree(v)

### MAINS

225g Cumbrian Rib Eye Steak  
triple cooked chips, watercress salad,  
peppercorn sauce

Monkfish  
orange & broccoli salty fingers, sea beets  
Fermented Mixed Grains  
barley, malt, wheat, sorrel, brown butter (v)

### DESSERTS

Mango Mousse  
tapioca, mango sorbet, coconut  
Baked Rhubarb Pie  
vanilla ice cream  
British Cheese Board  
chutney, crackers

**SHARING SIDES ALL £4.5:** Triple Cooked Chips • New Season Jersey Potatoes  
Seasonal Broccoli, wild garlic • Heritage Carrots, spiced honey  
Green Salad • Macaroni Cheese

**BRITISH CHEESES:** In place of dessert, £3 supplement Additional Course £11

*All of our dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present.  
If you have any allergen enquiries, please ask a member of our team. (v) Please note parmesan can be removed on request*

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## SHARING MENU

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*Served family style in large sharing plates*  
£55 per person

### STARTERS

Meat & Fish Sharing Board  
foie gras parfait, parma ham, duck,  
salami, crab cake, cured salmon

### MAINS

600g Cumbrian Chateaubriand  
béarnaise & peppercorn sauce, triple cooked chips  
and  
Seasonal Market Fish  
green beans, new potatoes

### PUDDINGS

Chocolate & Peanut Butter Fondant  
Vanilla ice cream  
  
Seasonal Eton Mess

### VEGETARIAN OPTIONS

Vegetarian options are available upon request  
– prices may vary & portions will be served individually  
rather than sharing style

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## AFTERNOON TEA

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*Regular Afternoon Tea £20 per person*

*To include a glass of Champagne Irroy £29.5 per person*

Includes a choice of tea or coffee

Selection of freshly prepared Sandwiches

Smoked Salmon, crème fraiche

Roast Beef, horseradish cream

Cucumber, cream cheese, mint

Selection of freshly baked, Homemade Cakes & Scones