



THE RAG PRIVATE DINING MENUS

The private dining menus have been created with a mixture of classic and modern dishes, allowing you to structure your menu with your own preferred choices, and to choose the number of courses you would like to have, to best suit your event.

Please select one set menu so all guests can enjoy the same meal, with special diets catered for separately. We hope you enjoy your event!

CANAPES *Please choose either canapé package, and then three options from that list*

CLUB CANAPES - £9.00 PER PERSON (ADDITIONAL CANAPES @ £3.00 EACH)

Cold

Ham hock and gherkin terrine, apple sauce

Chicken liver parfait, onion marmalade, sour dough bread crouton

Beetroot and soft cheese chive macaroon (v)

Seasonal vegetable terrine (v)

Tomato and ciabatta Bruschetta (v)

Hot

Lamb and coriander koftas, mint riata

Sweet and sour belly of pork

Onion bhaji, coriander yoghurt (v)

Fresh breaded Calamari, sweet chilli sauce

DELUXE CANAPES - £13.00 PER PERSON (ADDITIONAL CANAPES @ £4.00 EACH)

Cold

Smoked breast of Duck, celeriac remoulade

Smoked Salmon Blinis, Chive crème fraîche

Hot

Mini cottage pie

Buttermilk Chicken goujons, garlic aioli

Welsh rarebit on toast (v)

Broccoli and Nutmeg tartlet (v)

Prawn tails crispy Spring Roll

Mini Fish and Chips

SOUP

Classic French onion Soup with Gruyere croute	£9.00
Leek and potato Soup with chive cream (v)	£9.00
Roasted plum tomato and red pepper Soup (v)	£9.50

FIRST COURSE

Chicken liver parfait, pear and apple chutney, toasted brioche	£11.50
Baked heirloom beetroot, goats cheese, plum tomato and hazelnut salad (v)	£11.50
Lambton & Jackson smoked salmon, shallots and capers	£11.50
Carpaccio of beef fillet (raw), shaved parmesan, rocket salad and pesto	£12.00
Tian of white crab and brown shrimps, tomato jelly and micro herbs	£12.00

SORBET (refresher course) £3.00 per person

Gin and tonic with lemon (v)

Cranberry and peach schnapps (v)

MAIN COURSE

Corn fed Chicken supreme, chive mash, petit pois and heritage carrots, seasonal mushroom cream sauce	£24.00
Roasted breast of Guinea Fowl, British heritage potatoes, buttered carrots, tarragon sauce	£24.00
Baked salmon fillet, petit pois and leeks, new potatoes & parsley sauce	£24.15
Confit Duck Leg, Braised Red Cabbage, Crushed potatoes	£25.30
Slow cooked belly of Pork, apple sauce, green cabbage and bacon, fondant potato with cider sauce	£27.00
Hake fillet, spinach, broccoli with almonds, Carroll's heritage potatoes, hollandaise sauce	£27.00
Traditional roast Sirloin of Beef, cooked pink, goose fat roast potatoes, Seasonal Vegetables, Yorkshire pudding, watercress, horseradish and gravy	£28.75
Roasted breast of Barbary Duck, petits pois à La Française, Baby potatoes, Duck Jus	£28.75
Rump of British Lamb, Lyonnaise potatoes, seasonal cabbage, buttered carrots with a Lamb Jus	£29.00
Baked monkfish, green beans, pomme purée, potted shrimp sauce	£31.00
British fillet of Beef – cooked pink, flat mushroom and tomato, watercress, Steak potatoes, Red Wine Jus	£34.00

VEGETARIAN MAIN

£20.00 per person

Seasonal risotto, finished with mascarpone, parmesan, herb oil, Micro Cress

Baked Goats Cheese, Beetroot and raisin ragout, soft polenta

Chef's Vegetarian Dish of the day

PUDDINGS

All at £9.50 per person

Dark chocolate and berry roulade, white chocolate sauce, strawberry sorbet

Mango panacotta, pineapple salsa, coconut sorbet

Apple and mango strudel (served cold), mango coulis, vanilla ice cream

Dark chocolate tart, Tia Maria anglaise, salted caramel ice cream

Iced Grand Marnier Soufflé in a chocolate cup, Blood orange coulis, fresh berries

Terrine of mixed seasonal berries in Kentish apple jelly, Raspberry coulis, Raspberry sorbet

Apple and quince frangipane tart (served hot), vanilla anglaise

Tiramisu terrine with cherry and Armagnac ice cream

CHEESE

£11.50 per person

Selection of Butler's cheddar, Brie, Stilton served with Grapes, pear and apple chutney and biscuits

COFFEE AND TEA

Coffee and tea with chocolate mints £3.50

Coffee and tea with homemade speciality petit fours (coconut and white chocolate truffle, Dark chocolate and raspberry truffle, vanilla marshmallow, Tuile) £4.50

All produce is seasonal if it can't be sourced an alternative will be provided

As nuts are used in the kitchen, dishes may contain, directly or indirectly, nuts or nut products

Please note a 12.5% gratuity will be added to your final function bill