

## PRIVATE DINING MENU

**Once all of your guests are seated, sit back, relax and enjoy some delicious food from our private dining menu.**

### Starters

Elvetham prawn cocktail, saffron croute  
Smoked trout, Russian salad, lemon verbena  
Bresaola, charred sourdough, horseradish salsa  
Salad of Morcilla sausage, pancetta & confit tomato  
Ham hock terrine, piccalilli  
Grilled mackerel, tomato & black olive salsa  
Confit duck ballotine, saffron pear  
Roast squash salad, toasted pine nuts, basil compôte (v)  
Crottin of goat's cheese, celeriac & apple remoulade (v)  
Courgette, pear & rosemary tart, white balsamic (v)

### Mains

Gigot of lamb, gratin potatoes, sprouting broccoli (*supplement of £10*)  
Slow cooked rump of beef, herb dumpling, café au lait sauce  
Pan fried hake, crushed new potatoes, wilted greens  
Seared duck breast, spiced red cabbage  
Chargrilled fillet of beef, roasted squash, tomato & basil (*supplement of £10*)  
Seared bream, pak choi, sweet chilli sauce  
Pavé of salmon, tomato beurre blanc  
Chargrilled chicken, chorizo & chickpeas  
Slow cooked pork belly, black pudding mash, charred apple  
Risotto verde, parmesan crisp (v)  
Tagliatelle creamy Dolcelatte, smoked garlic & lemon (v)  
Tagine of roasted vegetables, spiced fregola (v)

**£32.95 for three courses**

*We kindly request that you select one dish from the starter, main course and dessert selection for your entire party.  
Please make us aware of any requests, food allergies or intolerances that you may have;  
we are happy to offer suitable alternatives.*

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## Sorbet

Champagne or sharp lemon  
*(supplement of £3.95)*

## Desserts

Dark chocolate tart, praline cream  
Rice pudding, plum compote  
Coconut panna cotta, mango salsa  
Eton mess, crisp meringue, honeycomb  
Sticky toffee pudding, caramelised sauce, date compote  
Strawberry cheesecake, pistachio crumb  
Pear & almond tart, vanilla custard  
Chocolate & cherry gâteaux, vanilla mascarpone  
Key lime pie, citrus salsa  
Vanilla set custard, poached fruit

## Cheese

A selection of locally sourced & French cheese water biscuits & seasonal chutney  
*(supplement of £5.95 as a fourth course)*  
Cheese board of locally sourced & French cheese, water biscuits & seasonal chutney  
*(supplement of £45.00 - Serves 8 to 10 people)*

## Tea and Coffee

with petit fours

**£32.95 for three courses**

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