

# PRIVATE DINING

MINIMUM 10 GUESTS

**Two-course £43.95**

**Three-course £48.95**

## STARTERS

Crispy duck

*Pomelo and watercress salad, spiced cashew, hoisin infused vinaigrette*

Rare Kent beef carpaccio

*Burrata, pomegranate, pistachio, chilli balsamic dressing*

Grilled tiger prawns

*Rocket, garlic naan croutons, mango and coriander salsa*

Clementine cured salmon

*Pickled cucumber, crème fraiche, dill dressing*

Crab salad

*Pink grapefruit, ginger, watercress and cucumber*

Wild mushroom ragout ravioli (v)

*Shaved parmesan, wilted spinach, basil oil*

Asparagus risotto (v)

*Basil oil*

Burrata (ve)

*Fig, avocado, slow roast tomato, pickled red onion*

(v) vegetarian (ve) vegan

Please inform our events team of any allergies or dietary requirements you may have, dishes can be adapted | Menus subject to change | All prices are exclusive of VAT





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## MAINS

Tamarind and lemon grass marinated beef fillet

*Pak choi, jewelled rice, plum, port reduction*

Sake marinated lamb rump

*Miso carrots, potato noisette, coriander emulsion*

Corn fed chicken supreme

*Lemon and tarragon beurre blanc, summer vegetables, dauphinoise potato*

Baked sea bass

*Spring onion, ginger, garlic and honey potatoes, buttered kale*

Soy and yuzu marinated salmon

*Coriander coconut rice, pak choi*

Puy lentil, mushroom and roast pepper wellington (v)

*Aubergine and tomato sambal, wilted greens*

Cauliflower steak (ve)

*Cashew, caramelised onion and tomato cream, jewelled rice, spinach dal*

Beef fillet - £10 supplement

*Shitake mushroom sauce, pomme anna, chipotle butter, fine green bean*

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## DESSERT

Raspberry pavlova  
*Kirsch macerated raspberries*

Saffron poached praline filled pear  
*Cinnamon and poire william syrup*

Cherry frangipane tart  
*Vanilla ice cream*

Matcha pannacotta (gf)

Summer pudding  
*Mixed berries, white bread*

Lemon and passion fruit tart  
*Raspberry sorbet*

Salted caramel, chocolate tart

(gf) gluten free

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