

PRIVATE DINING

MINIMUM 10 GUESTS

Two-course £43.95

Three-course £48.95

Please select one starter, one main and one dessert
for the entire group

STARTERS

Crispy duck (gf)

Pomelo and watercress salad, spiced cashew, hoisin infused vinaigrette

Rare Kent beef carpaccio (gf)

Burrata, pomegranate, pistachio, chilli balsamic dressing

Prawn, chorizo orzo

Winter pesto, sour dough crumb

Orange, maple cured salmon (gf)

Beetroot, caper and shallot, dill mustard cream

Crab salad (gf)

Shaved fennel, orange and hazelnut

Wild mushroom ragout ravioli (v)

Shaved parmesan, wilted spinach, basil oil

Butternut squash risotto (ve) (gf)

Leek, peas

Burrata (v) (gf)

Fig, avocado, roast pepper and aubergine, tomato, pine nut, black olive dressing

(v) vegetarian (ve) vegan (gf) gluten free

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

Crispy pork belly

Pineapple salsa, sprouting broccoli, crispy noodle, miso and ginger sauce

Honey, soy glazed duck breast

Roast courgette, tomato and spring onion couscous

Tamarind and lemon grass marinated beef fillet (gf)

Pak choi, jewelled rice, plum, port reduction

Sake marinated lamb rump (gf)

Miso carrots, potato noisette, coriander emulsion

Corn fed chicken supreme (gf)

Sage and cider sauce, hasselback potato, fine green bean

Baked sea bass (gf)

Mussel and white wine curry, turmeric potato, pak choi

Soy and yuzu marinated salmon (gf)

Coriander coconut rice, pak choi

Potato, mushroom, leek and gruyère pithivier (v)

Dauphinoise potato, wilted greens

Courgette and tomato gratin stuffed aubergine (ve) (gf)

Cauliflower Purée, herb couscous

Beef fillet (gf) - £10 supplement

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

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DESSERT

Black forest cherry and chocolate ganache (v)

Coffee opera (v)

Saffron poached praline filled pear (v) (gf)
Cinnamon and poire william syrup

Cherry frangipane tart (v)
Vanilla ice cream

Vanilla pannacotta (v) (gf)
Blackberry jus

Apple, cinammon pie (v)
Vanilla ice cream

Chocolate and praline tart (ve)

Salted caramel, chocolate tart (v)

Plum and almond frangipani (v)

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