

Three Course Private Dining Menus

Menu A

London cured smoked salmon, dill and horseradish cream with crispy bread and caper berries

Chicken breast filled with sautéed leek and wild mushrooms, tarragon sauce

Apple tart with vanilla ice cream and toffee sauce

Coffee and chocolates

Menu B

Avocado, organic salmon tartare and pickled cucumber in dill cream

Slow cooked belly and tenderloin of pork, champ potatoes, pak choi and five-spice sauce

Orange and white chocolate truffle

Coffee and chocolates

Menu C

Chilli and coriander marinated king prawns with avocado and cocktail sauce

Braised salt marsh lamb rump, parmesan mashed potatoes and roasted vegetables

Cinnamon poached pear, slightly salted caramel ice-cream

Coffee and chocolates

Menu D

Herb crusted chicken, salad of plum tomatoes, basil and rocket with citrus dressing

Pan seared fillet of cod with new potato and grilled fennel and tomato salsa

Lemon mousse and lime sorbet

Coffee and chocolates

Menu E

Confit of duck, foie gras and plum terrine

Oven roasted sea bass, black olive crust, rosemary crushed potato, and sautéed spinach with a herb dressing

Set cream with fruits and jam sponge

Coffee and chocolates

Menu F

Smoked salmon, trout and halibut with smoked mackerel pate and fennel salad

Guinea fowl hot pot in red wine with lardons, onion and Portobello mushrooms, mashed potatoes

Passion fruit and white chocolate with raspberry sauce

Coffee and chocolates