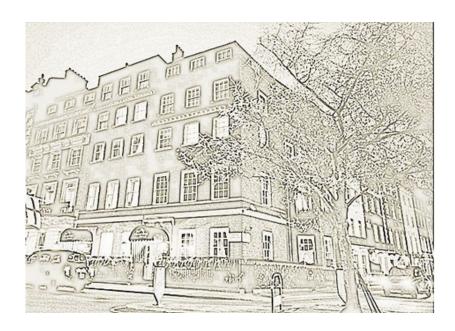


## **Private Dining Menu**



Please select up to 3 starters, 3 mains, and 3 desserts for the entire group to select their menu from, please note we are able to cater for pre-advised dietary requirements

Please send your pre-order for the group to your Event Organiser no later than one week prior to your event date

All prices include 20% VAT A discretionary 12.5% service charge will be added to your final bill





Bea Tollman's chicken noodle soup Chicken pot pie

Maple glazed Jimmy Butler's pork Pea velouté, crispy hen's egg

> Dressed Cornish crab salad Wild herbs, radish, sourdough

Chicken liver and foie gras parfait Homemade brioche, pickled Dorset cucumbers, golden raisin purée

**Dry-aged beef carpaccio** *Tête de Moine, marinated artichokes, Dorset rocket, horseradish* 

> Celeriac veloute Fresh seasonal truffle, tarragon oil

Heritage beetroot and tomato salad Whipped goats' cheese, candied walnuts, basil



## <u>Mains</u>

Truffle butter roasted chicken Confit fondant, baby leeks, celeriac purée, wild mushroom fricassee

Creedy Carver duck breast Parsnip and vanilla purée, kale, heritage beetroot, plum sauce

> Braised Jacob's Ladder short rib Pea and wasabi puree, pickled onion, asparagus

Line caught fillet of seabass Spinach, red lentil and coconut dahl, toasted almonds and king prawn bhaji

> Seared loin of cod Parsley, crab and tarragon risotto

Forest mushroom and truffle orzo Tarragon, aged Parmesan, pine nuts, mascarpone

Red lentil, chickpea and coconut dahl Cauliflower, squash and onion bhaji





Chocolate and praline delice Salted caramel ice cream

> Baked lemon tart Fresh raspberry

**Sticky toffee pudding** Butterscotch sauce, vanilla bean ice cream

Bea Tollman's baked vanilla cheesecake Strawberry coulis

Honeycomb ice cream Created by our founder and president Bea Tollman

Warm pear and stem ginger cake Pine butter, caramelized pear, Earl Grey ice cream

Fresh fruit and berry salad