

## PRIVATE DINING & EVENTS

### STARTERS

**Tea Smoked Merryfield Farm Duck Breast**  
*Beetroot, orange, pickled watermelon, pumpkin seed*

**Lobster & Tarragon Agnolotti**  
*Bisque, salmon roe, sorrel*

**Celeriac & Truffle Mousse**  
*Bramley apple, hazelnut, cep ketchup*

### MAINS

**Beef Wellington**  
*Chantenay carrots, truffled pommes puree, baby leeks, red wine jus*

**Roasted Turbot**  
*Cauliflower, variegated kale, champagne & caviar veloute*

**Double Baked Cheese Souffle**  
*Smoked celeriac puree, chive, roasted pear*

### DESSERTS

**Manjari Dark Chocolate Mousse**  
*Orange, candied chilli, milk ice cream*

**Kaffir Lime Panna Cotta**  
*Strawberry, elderflower, coconut*

**Warm Cardamom & Orange Polenta Cake**  
*Pistachio ice cream, cranberry*

**£135 per person**