

PRIVATE DINING MENU

STARTERS

WHITE ONION SOUP (VG)

With lemon thyme and Greek cheese glaze

CARROT AND CORIANDER SOUP (VG)

With spinach purée

CREAM OF CAULIFLOWER SOUP (V)

With truffle oil

SMOKED DUCK WITH COUS COUS SALAD

Orange, and cherry dressing

FOIE GRAS, MANGO, AND BABY SPINACH SALAD

With ginger sauce (Supplement £10)*

SALMON, COD, AND PRAWN COCKTAIL

With lobster vinaigrette (Supplement £5)*

SMOKED SALMON TARTARE

With caviar cream and chive potato salad (Supplement £5)*

BAKED GOATS' CHEESE (V)

In filo pastry with red pepper dressing

GRILLED ASPARAGUS (VG)

With artichoke puree and pickled mushrooms

SPICED CAULIFLOWER (VG) (GF)

With beetroot hummus and pomegranate dressing

(V) Vegetarian | (VG) Vegan | (GFO) Gluten-free

VAT at current standard rate. All prices are subject to a discretionary 15% service charge.
Please advise the team of any dietary requirements at the point of booking.

MAIN COURSES

PAN ROASTED BEEF FILLET

With baby carrots, confit leeks, and red wine jus (Supplement £10)*

BREAST OF HONEY GLAZED DUCK

With garlic mash, savoy cabbage, and plum sauce

CORN FED CHICKEN BREAST

Rosemary potato dauphinoise, grilled baby gem, pancetta, port jus

APRICOT CRUSTED LAMB RUMP

With pave potatoes, chantenay carrots, and pea velouté

SAUTÉED CHICKEN BREAST

With sweet potato mash, grilled asparagus, ginger butter sauce

PAN FRIED SALMON

Ratatouille, crushed new potatoes, salt caramel black olives, and lemon hollandaise

MOROCCAN SPICED SEABASS

With creamed potato, warm lentil salad, and pomegranate (Supplement £5)*

PAN FRIED HALIBUT SUPREME

With chump potato, green beans, and lemon caper sauce (Supplement £10)*

“WALDORF” PAN FRIED GNOCCHI (V)

Chargrilled baby gem, apple, roasted celeriac, with a Stilton cream

SALT BAKED CELERIAC (VG)

With grilled oyster mushroom, beetroot tuile, and parsnip mousse

WILD MUSHROOM TORTELLINI (V)

With spinach puree and wild rocket leaves

BEETROOT RISOTTO (VG)

With celeriac rémoulade and walnut salsa

DESSERTS

WHITE CHOCOLATE CHEESECAKE (V)

With dark chocolate ice cream and poached peaches

BAILEYS CRÈME BRULÉE (V) (GF)

With salted caramel cream

CLASSIC APPLE CRUMBLE (VG)

With hints of cinnamon and vanilla ice cream

MRS TOLLMAN'S VANILLA CHEESECAKE (V)

With honeycomb and raspberry coulis

BAKED ALASKA (V)

With strawberry sauce, toasted almonds

CHOCOLATE BROWNIE (V)

With clotted cream ice cream

CARPACCIO OF PINEAPPLE (VG) (GF)

With passion fruit sorbet

SELECTION OF BRITISH CHEESE AND OAT CAKES (V)

(Supplement £5)*