

# PRIVATE DINING MENU



Canapés on arrival

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Gazpacho, Pickled Red Onion, Basil & Heritage Tomato

Chicken Liver Parfait, Apple Chutney, Camomile Jelly & Sourdough

Citrus Cured Salmon Rilette, Pickled Cucumber, Dill & Radish

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Parsley Gnocchi, Butternut Squash, Chestnut & King Oyster Mushrooms

Sea Bream Fillet, Black Olives, Green Beans & Heritage Tomatoes

Cornfed Chicken, Crushed Carrots, Spring Greens & Potato Rosti

Confit Pork Belly, Creamed Mash, Choucroute, Morcilla Croquette & Smoked Sausage

Black Angus Ribeye Steak (Cooked Medium-Rare), Chips, Bearnaise Sauce -£6  
supplement

Seasonal Vegetables

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Chocolate Pudding, Miso, Milk Ice Cream & Hazelnuts

Strawberry Mousse, Elderflower Jelly

Swan Cheese Selection, Crackers & House Chutney

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Coffee

Chocolate & Orange Biscotti

**£42.00 per person**