

# PRIVATE DINING MENU



Canapés on arrival

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Parsnip Soup & Ginger Mascarpone

Serrano Ham, Celeriac & Apple Remoulade, Crispy Shallots, Grain Mustard Dressing

Salmon Gravlax, Beetroot Relish, Pink Grapefruit & Pistachio

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Butternut Squash Risotto, Cavolo Nero, Sage & Pine Nuts

Lamp Rump, Braised Celeriac, Capers & Green Sauce

Cornfed Chicken Breast, Braised Pearl Barley & Leeks

Salmon Fillet, Crushed New Potatoes, Confit Fennel & Chive Beurre Blanc

Black Angus Ribeye Steak, Land Cress, Chips, Bearnaise Sauce -£6 supplement

Seasonal Vegetables

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Salted Caramel Tart, Vanilla Crème Fraîche

Buttermilk & Vanilla Panacotta, Blood Orange & Ginger Biscuit

Chocolate Mousse, Griottines & Cocoa Nib Tuile

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Coffee

Shortbread

**£42.00 per person**

Please note that it is necessary for all guests to order from the same menu. We are very happy to cater individually for vegetarians and guests with special dietary requirements.

A **Seasonal Fizz Cocktail** on arrival can be pre-arranged for the whole party at an additional cost of £6.50 per person.

An additional **cheese course** can also be added at a cost of £7 per person