



PRIVATE DINING



STARTERS

Crab and prawn ravioli, Lobster bisque

Avocado and prawn tian, sauce vierge

Lobster & prawn cocktail

Black olive gnocchi, tomato butter sauce

Pickled and salt baked beetroot, goats cheese & red chicory

Scotch egg, mustard mayo

Butternut squash and sage ravioli, chervil veloute

Parma ham and fig puff pastry tart topped with mascarpone

Truffle risotto, wild mushroom and parmesan

Cream of white onion soup, onion petals

Duck and orange parfait





MAIN COURSE

2 bone herb crusted lamb rack, dauphinois potatoes & red current jus

Duck breast, pureed sweet potato, pickled fennel, roast pepper & Asparagus

Confit pork belly, pork croquet, creamy mash

Supreme of guinea fowl, pearl onions, button mushrooms, bacon and pomme rosti

Sea bass fillet, broad beans & pancetta with turned saffron potatoes & white wine and cream sauce

Pan seared salmon fillet, asparagus, saffron new potatoes & hollandaise sauce

Braised feather blade of beef & dauphinois potatoes

Spinach, goats cheese and butternut squash pie & mash, red onion jus

Artichoke and wild mushroom Wellington, truffle mash & Madeira Sauce





DESSERTS

Lemon posset, buttered oats, shortbread biscuits

Lemon tart, raspberry sorbet

Apple pie and creme anglaise

Chocolate torte ginger biscuit base, raspberries, chocolate ice cream

Oreo cheesecake

Lemon cheesecake

Raspberry pavlova & chantilly cream

Pimms jelly, pimms fruit & raspberry sorbet

Chocolate brownie, pistachio ice cream

