

PRIVATE DINING MENU

£50 PER PERSON

NIBBLES

Olives and Marcona Almonds
Chorizo and Cheese Croquettes
Crispy Chicken Bites, Buffalo Mayo
Padron Peppers, Smoked Paprika and Sea Salt

STARTERS

Burrata, Heritage Tomato, Rocket Pesto, Herb Crumb
Beef Bon Bons, Horseradish, Watercress and Black Garlic
Seared Scallops, Onion Cream, Herb Crust
Venison Carpaccio, Crispy Capers, Parmesan and Rocket

MAINS

8oz Sirloin Steak, Beef Dripping Chips, Watercress and Pepper Sauce
Miso Salmon, Sesame Noodles, Bok Choy and Chilli
Lamb Rump, Celeriac, Smoked Tomatoes,
Herb Parmentier Potatoes, Jus
Honey Root Vegetable Wellington,
Celeriac Dauphinoise, Chestnut Jus

PUDDING

Mulled Wine, Berry and Apple Crumble,
Granola Topping and Vanilla Ice Cream
Sticky toffee pudding with salted caramel ice cream
Hazelnut Doughnuts, Coffee Chocolate Sauce and Cardamon Sugar
Peanut Butter Parfait, Chocolate and Orange Croquet and Vanilla
Cream
Selection of Artisan Cheeses, Quince Paste, Apple,
Grapes and Crackers