



Gold Private Dining: Three-Course Menu

Kindly select one starter, one main course, and one dessert from the choices below.

Starters

- Creamy Jerusalem Artichoke soup, truffled mushrooms, watercress oil *(vg, gf)*
- Dill- cured Salmon, heritage beetroot, pickled cucumber, lemon curd, caviar *(gf)*
- Ham hock & Duck Terrine, fig and apple chutney, toasted brioche
- Buffalo Mozzarella, olive tapenade, fresh tomatoes, basil essence *(v, gf)*
- King prawn salad, chilli-compressed pineapple, baby gem, avocado mousse *(gf)*

Mains

- Garlic Cornfed chicken, sweet potato millefeuille, spinach purée thyme jus *(gf)*
- Surrey farm Beef fillet, crispy ox cheek, pommes anna, maple-glazed carrots, savoy cabbage, whisky reduction
- Pan-Roasted Stone bass, grilled vegetables, aubergine purée, lobster sauce *(gf)*
- Confit duck leg, potato gratin, sesame & honey green beans *(gf)*
- Spiced Jackfruit Arancini, minted pea purée, parsnip crisp *(vg, gf)*

Desserts

- Dark Chocolate marquise, sweet, pickled kumquats, honeycomb *(v)*
- Pineapple & Mango Tart, coconut mousse *(v)*
- Limoncello tiramisu, crushed pistachio, lime zest *(v)*
- Red berry cheesecake, basil meringue, lemon sorbet *(v)*
- RHH Sticky Toffee Pudding, butterscotch sauce, clotted cream ice-cream *(v)*

To Finish

- Tea, and coffee served with chocolate truffles

From £68 per guest

Optional additional course

British cheese selection - £12 per person

A curated board of farmhouse cheeses with biscuits, grapes & seasonal chutney *(v)*

Please note:- Menu is subject to seasonal availability and may change. Choice menus are available; a supplement will apply.

(v) Vegetarian *(vg)* Vegan *(gf)* Gluten-Free