



## PRIVATE DINING MENU

### Set menu at £40 per person

*\*One menu choice per course for the whole party*

### Choice menu at £45 per person

*\*Three options per course to be selected and pre-order from selected options only*

#### Starter

Leek & spinach soup with warm bread roll

Caprese tartlet, rocket salad and balsamic glaze

Chicken & apricot terrine with rustic toasted bread

Indonesian chickpea soup with warm bread roll *(sup. £1.00pp)*

Tempura prawns with Asian coleslaw *(sup. £2.00pp)*

#### Mains

Grilled chicken breast, herb-roasted potatoes, Mediterranean vegetables & light velouté

Roasted kale & apricot, creamy mashed potatoes & vegetarian gravy

Herb-grilled Cumberland sausage, creamy mashed potatoes, Mediterranean vegetables and onion gravy

Thyme roasted pork loin with creamy mash potatoes & Mediterranean vegetables with red wine sauce *(sup. £3.00pp)*

Grilled salmon supreme with lemon & herb crust, potato gratin & tarragon hollandaise *(sup. £3.00pp)*

Classic slow-cooked beef Bourguignon, creamy mash potato & green beans *(sup. £5.00pp)*

#### Dessert

Pineapple carpaccio & coconut sorbet

Clothed cream vanilla ice cream with biscuit crumble

Warm triple chocolate brownie with cream & forest fruits compote

Sticky toffee pudding & rich toffee sauce *(sup. £2.00 pp)*

#### Additions

3 canapes per person (£10.00 pp)

Orange or lemon prosecco sorbet (£6.00 pp)

Cheese board with chutney & crackers (£8.00 pp)