



PRIVATE DINING
LUNCH AND DINNER

CONFERENCE AND BANQUETING

WELCOME TO OUR PRIVATE DINING LUNCH AND DINNER

MENU A

3 courses*

£55

4 courses

£65

London gin cured smoked salmon,
dill and horseradish cream with crisp
bread and caperberries

Pea and basil soup **(v)**

Chicken breast filled with sautéed leek,
wild mushroom and tarragon sauce

Apple tart with vanilla ice cream
and toffee sauce

Coffee and chocolates

MENU B

3 courses*

£55

4 courses

£65

Avocado, organic salmon tartare
and pickled cucumber in dill cream

Leek, potato and smoked haddock soup

Slow cooked pork belly and tenderloin
with champ potatoes, pak choi and
five-spice sauce

Orange and white chocolate truffle

Coffee and chocolates

MENU C

3 courses*

£55

4 courses

£65

Chilli and coriander marinated king
prawns with avocado and cocktail sauce

Salad of marinated grilled salmon
with ginger dressing

Braised salt marsh lamb rump, Parmesan
mashed potatoes and roasted vegetables

Cinnamon poached pear with
lightly salted caramel ice cream

Coffee and chocolates

MENU D

3 courses*

£55

4 courses

£65

Herb crusted chicken, salad
of plum tomatoes, basil and
rocket with citrus dressing

Grilled goat's cheese with lamb's lettuce
and endive salad, honey and walnut dressing

Pan seared fillet of cod with new potato,
grilled fennel and tomato salsa

Lemon mousse and lime sorbet

Coffee and chocolates

(v) Suitable for vegetarians. *3 course option excludes second menu item. Please choose one dish from each section if your party is dining from the same menu. Should your party prefer individual selections, a surcharge of £10.00 per guest will apply with pre-orders required 2 weeks prior to the event. Please note that for individual selections, name cards are required at a surcharge of £2.00 per guest. A discretionary 10% service charge will be added to your final bill.

WELCOME TO OUR PRIVATE DINING LUNCH AND DINNER

MENU E

3 courses*

£55

4 courses

£65

Confit duck leg and plum terrine

Pear sorbet with pear brandy

Oven roasted sea bass, black olive crust, rosemary crushed potato, and sautéed spinach with a herb dressing

Set cream with fruits and jam sponge

Coffee and chocolates

MENU F

3 courses*

£55

4 courses

£65

Smoked salmon, trout and halibut with smoked mackerel pâté and fennel salad

Roast butternut squash soup and confit of red onion (v)

Guinea fowl hot pot in red wine with lardons, onions, Portobello mushrooms and mashed potatoes

Passion fruit and white chocolate with raspberry sauce

Coffee and chocolates

MENU G

3 courses*

£60

4 courses

£70

Marinated organic Scottish salmon on beetroot with girolle dressing

Cauliflower and stilton soup (v)

Aylesbury duck breast and braised leg with sautéed salsify and spinach, juniper berry sauce and fondant potatoes

Hazelnut meringue and chocolate cream gateaux

Coffee and chocolates

MENU H

3 courses*

£60

4 courses

£70

Smoked chicken and avocado salad with avocado oil

Sautéed wild mushrooms in puff pastry case with tarragon sauce (v)

Peppered salt marsh rack of lamb, parsnip mash, roast potatoes, pea parcels and caperberry sauce

Plum and almond tart with ginger ice cream

Coffee and chocolates

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WELCOME TO OUR PRIVATE DINING LUNCH AND DINNER

MENU I

3 courses*

£60

4 courses

£70

Smoked ham hock and shiitake
mushroom terrine

Smoked salmon risotto with pan
seared sea bass

Fillet of beef, caramelised shallots,
potato gratin, red wine sauce

Cappuccino with amaretto cream

Coffee and chocolates

3 courses*

£60

4 courses

£70

Monkfish and Cumbrian ham salad

Clear chicken broth with leek
and prunes

Braised haunch of venison steak
with wild mushrooms, red cabbage
and fondant potato

Chocolate mousse, lemon crème
brûlée and meringue with berries

Coffee and chocolates

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VEGETARIAN ALTERNATIVES

Starters

Pea and basil soup

Red onion tart with goat's cheese
and rocket salad

Salad of asparagus and egg with
caper mayonnaise

Antipasti of marinated artichoke, asparagus,
egg mayonnaise and grilled vegetables

Melon and mango salad with a vanilla dressing

Mains

Artichoke heart with spinach, salsify
and wild mushroom sauce

Grilled polenta with grilled pepper
and pesto sauce

Goat's cheese and onion tart with
roasted plum tomatoes

Roast butternut squash risotto,
Parmesan shavings and rocket salad

Sautéed Portobello mushrooms
with spinach in a puff pastry case
served with tarragon sauce

Roast teriyaki tofu with grilled vegetables
and sautéed spinach

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