

PRIVATE DINING MENU

Please select one dish from each course for your entire guest list.

STARTER

Roasted Carrot and Pickled Ginger Soup

Pressed Ham Hock

Celeriac remoulade and Sourdough toast

Beetroot Salad

Orange gel, candied walnuts, tomato salsa

MAIN COURSE

Chicken Supreme

Fondant potato, parsnip purée, baby carrots, tender stem
broccoli, red wine sauce

Seabass Fillet

Spring onion potato cake, cauliflower puree, baby leeks,
saffron cream sauce

Gnocchi

Wild mushroom, leek, herb and cream sauce with shaved
parmesan cheese

DESSERT

Sticky Toffee Pudding

Toffee sauce and vanilla ice cream

Chocolate Tart

Salted caramel and Ice cream

Baked Vanilla Cheesecake

Fruit compote and Chocolate soil