

# SEASONAL PRIVATE DINING MENU

(APRIL-SEPTEMBER)

## STARTERS

Smoked Cornish mackerel tartare, soft boiled egg, soda bread croutes

Ham shank & parsley terrine, pickled baby vegetables, pease pudding puree

Crispy chicken salad, bulgur wheat tabbouleh, avocado yoghurt dressing

Chickpea & broad bean scotch egg, roasted pepper mayo, rocket and red onion salad (v)

## MAINS

Grilled salmon fillet, herb crust, creamed spinach and nutmeg, crispy potato croutons

Braised Dorset lamb shoulder, roast tomato, butternut and coriander stew

Pan roast pork cutlet, spring onion mash, fennel and apple slaw, Dijon sauce

Baked stuffed aubergine, harissa toasted chickpeas, sumac yoghurt, avocado hummus,  
flatbread (v)

## PUDDINGS

Summer berry pudding, clotted cream

Lemon tart, blueberry compote

Chocolate mousse, honeycomb, orange shortbread

Passion fruit Pavlova, vanilla Chantilly cream