

# SEASONAL PRIVATE DINING MENU

(OCTOBER-MARCH)

## STARTERS

Venison croquettes, horseradish crème fraiche, beetroot and caper salad

Roast butternut, goats cheese and sage tart, sweet shallot chutney (v)

Duck and ham terrine, pickles, damson chutney, pistachio sourdough

Potted crayfish and smoked salmon, spiced butter, pickled fennel & radish, melba toast

## MAINS

Treacle braised brisket of beef, leek mash, bacon, black cabbage & glazed turnips

Slow roasted pork belly, cider braised potato fondant, rosemary and honey carrots and apple

Roast cod, wasabi braised puy lentils, parsnip crisps, seaweed salt

Roasted field mushroom, herb crumb & melted stilton, root vegetable gratin (v)

## PUDDINGS

Banana sticky toffee pudding, banana ice cream

Apple, pear and blackberry crumble, custard

Triple chocolate brownie, peanut butter ice cream

Orange posset, stem ginger shortbread