



Elle Fitzgerald

PRIVATE DINING MENU

— STARTERS —

OAK SMOKED SALMON

King prawns, green leaf salad, horseradish crème fraiche
and lime vinaigrette

TUSCANA SAUSAGE

Panfried sausage, cherry tomatoes, cannellini beans Garlic,
red onion on toasted bread

ANTIPASTO BOARD

Salami and parma ham, Pickled vegetables, stuffed peppers
and buffalo mozzarella

— MAIN COURSE —

CHICKEN BREAST

Chicken stuffed with parma ham, sundried tomato pink peppercorn
sauce, seasonal vegetables and potatoes

SEARED CORNISH SCALLOPS

Asparagus tips, mushrooms and cream on Pappardella pasta

ORGANIC PORK

Medallions of locally sourced pork, roasted red peppers, grilled
artichokes, creamed spinach and sautéed potatoes

MEDITERRANEAN PARCEL

Pesto roasted vegetables, puff pastry and a parmesan sauce

— DESSERT —

PROFITEROLES

Choux pastry buns filled with cream and served
with warm Cointreau and chocolate sauce

FRUIT TARTLET

Mixed fruit tart with brandy ice-cream

— COFFEE —

£28 per person
(vegetarian option £23)

Allergen chart available on request

