

Private Dining Menu

Starters

- White onion soup with lemon thyme and Greek cheese glaze **VE**
- Carrot and coriander soup with spinach purée **VE**
- Cream of cauliflower soup with truffle oil **V**
- Smoked duck with cous cous salad, orange, and cherry dressing
- Foie Gras, mango, and baby spinach salad with ginger sauce (10)
- Salmon, cod, and prawn cocktail with lobster vinaigrette (5)
- Smoked salmon tartar with caviar cream and chive potato salad (5)
- Baked goats' cheese in filo pastry with red pepper dressing **V**
- Grilled asparagus with artichoke puree and pickled mushrooms **VE**
- Spiced cauliflower with beetroot hummus and pomegranate dressing **VE / GF**

Main Courses

- Pan roasted beef fillet with baby carrots, confit leeks, and red wine jus (10)
- Breast of honey glazed duck with garlic mash, savoy cabbage, and plum sauce
- Corn fed chicken breast, rosemary potato dauphinoise, grilled baby gem, pancetta, port jus
- Apricot crusted Lamb rump with pave potatoes, chantenay carrots, and pea velouté
- Sautéed chicken breast with sweet potato mash, grilled asparagus, ginger butter sauce
- Pan fried salmon, ratatouille, crushed new potatoes, salt caramel black olives, and lemon hollandaise
- Moroccan spiced seabass with creamed potato, warm lentil salad, and pomegranate (5)
- Pan fried Halibut supreme with chump potato, green beans, and lemon caper sauce (10)
- “Waldorf” Pan fried gnocchi, char grilled baby gem, apple, roasted celeriac, with a Stilton cream **V**
- Salt baked celeriac with grilled oyster mushroom, beetroot tuile, and parsnip mousse **VE**
- Wild mushroom tortellini with spinach puree and wild rocket leaves **V**
- Beetroot risotto with celeriac rémoulade and walnut salsa **VE**

Desserts

- White chocolate cheesecake with dark chocolate ice cream and poached peaches **V**
- Baileys Crème Bruleé with salted caramel cream **V / GF**
- Classic apple crumble with hints of cinnamon and vanilla ice cream **VE**
- Mrs. Tolman's Vanilla cheesecake with honeycomb and raspberry coulis **V**
- Baked Alaska with strawberry sauce, toasted almonds **V**
- Chocolate brownie with clotted cream ice cream **V**
- Carpaccio of pineapple with passion fruit sorbet **VE / GF**
- Selection of British cheese and oat cakes **V (5)**

The numbers by some of the choices means that the choice has a supplement per person

VE - vegan; V - vegetarian; GF - gluten free

