

PRIVATE DINING MENU

STANLEY'S

Please choose up to
three starters, three mains, and three desserts to send to your guests

Each guest will then need to select
one starter, one main, and one dessert from your menu selection

Please send your pre-order for each guest to
your event organiser no later than fourteen days prior to your event date

Please note we are able to cater for pre-advised dietary requirements

TO START

Please select up to three items

H FORMAN'S LONDON SMOKED SALMON

Traditional accompaniments

NATIVE LOBSTER & CRAYFISH COCKTAIL

Marie Rose, wholemeal bread, lemon

DEVON CRAB

Granny Smith apple, cucumber, brown crab mayonnaise, brioche, caviar

SMOKED DUCK BREAST

Kohlrabi, heritage carrots, bitter leaves, pinenuts, blood orange dressing

TUNA TARTARE

Sweet potato crisp, piquillo pepper dressing, caviar, flowers, cress

ROASTED BABY ARTICHOKE (VG)

Buckwheat, red chicory, almond vinaigrette

SMOKED HERITAGE BEETROOT (VG)

Orange, fennel and hazelnut dukkah, watercress

SIGNATURE MAINS

Please select up to three items

DEVONSHIRE CHICKEN

Charred corn tartlet, fennel, jalapeños, mustard dressing

CORNISH LAMB RUMP

St Jude's curd, beetroot, baby onion, sumac, pomegranate jus

GRESSINGHAM DUCK BREAST

Wild mushrooms, peas, cherry jus

HEREFORD AGED BEEF WELLINGTON

Vanilla potato purée, Isle of Wight tomatoes, horseradish, mizuna

(Minimum eight guests)

£10 supplement

SCOTTISH SALMON EN CROUTE

Smoked beetroot, baby onion, dill crème fraiche

WARM FREEKEH SALAD (V)

Roasted spiced butternut squash, pickled cauliflower, harissa yoghurt, toasted almond, coriander salsa

ROASTED SPICED CAULIFLOWER HEART (V)

Romesco sauce, Beluga lentil, cucumber tzatziki, toasted almond

DESSERT

Please select up to three items

BAKED LEMON MERINGUE TART (V)

Crème fraîche

DARK CHOCOLATE MOUSSE (V)

Raspberries, pistachio, honeycomb

VANILLA AND COCONUT PANNA COTTA (VG)

Mango and passion fruit, coconut

FRESH SEASONAL FRUIT AND BERRY SALAD (VG)

Elderflower sorbet

SELECTION OF NEAL'S YARD CHEESE

Quince jelly, grapes, celery, and crackers

£7 supplement