



Private Dining

Autumn & Winter – September to March

First Course

Charcuterie salad, watercress, cornichon
French onion soup, cheddar beignet
Crispy beef salad, horseradish, coriander
Cod brandade, gribiche

Second course

Chicken terrine, date puree, chicken skin granola
Celariac remoulade, bitter leaves, hazelnut dressing
Mackerel, fried Jerusalem artichoke, tartar sauce
glazed beetroot, beetroot ketchup, sorrel & walnut

Intermediate course

Roasted cauliflower, yeast beurre blanc, pickled cauliflower
Shellfish tortellini, coconut bisque, lemon
Middle white Pork belly, hispi ragu, teriyaki
Venison tartar, crème fraiche, mushroom ketchup

Fish

Pan roasted sea bream, butternut squash, pumpkin seeds
Rolled loin of cod, celery, grape, walnut ajo blanco
Hake finished on the coals, kohlrabi ragu, spiced citrus blanquette
Pumpkin fregola, sage, blue cheese crumble

Main

Pork tenderloin, cavallo nero, sweetcorn & black pudding, fondant potato
Confit duck leg, cassoulet, red wine jus
Lamb shoulder, spiced lentils, goats curd, mint
Sweet potato pithiver, mushroom cream, pomme puree

Dessert

Spiced pear and ginger trifle
Baked chocolate, damson yoghurt, cocoa
Plum custard tart, vanilla ice cream
Chestnut Mont blanc

Cheese Course (£15.00 per person)

Individual cheese boards with a selection of farmhouse cheeses with seasonal accompaniments

Please select one set menu for all of your guests. You can create a 4, 5 or 6 course menu from the dishes opposite by selecting one dish for each course

4 course menu

£85 per person including chef's seasonal canapes, coffee & petit fours

5 course menu

£95 per person including chef's seasonal canapes, coffee & petit fours

6 course menu

£105 per person including chef's seasonal canapes, coffee & petit fours.

