



Private Dining

Spring & Summer – April to August

First Course

Tomato consommé, basil, garden vegetables
Smoked salmon, confit lemon, crowdie
Babaganoush aubergine tart, citrus dressing
Courgette and sweetcorn beignet, salad leaves, balsamic

Second course

Pressed pigs head, wholegrain mustard, chicory
Picked crab, peanut satay, fresh apple, guacamole
Chicken liver parfait, granola, green bean
Leek veloute, lemon oil, garden herbs

Intermediate course

Shellfish orzo, bisque, mussels, tarragon
Confit salmon, fennel, sourdough, egg yolk puree
Chicken leg croquettes, tomato chutney, hazelnut
Roasted Jersey royal, allium, potato consommé

Fish

Sea bass, radish & spring onion salad, spiced broth
Pan seared scallop, sea vegetables, soy & citrus glaze
Sea trout, sauce vierge, confit lemon, sprouting broccoli
Spinach & broad bean risotto, whipped crème fraiche, parmesan

Main

Roasted chicken breast, carrot variations, chicken cream sauce
Loin of lamb, pak choi, potato puree, pea & mint, lamb madeira reduction
Aged sirloin of beef, maple roasted shallot, asparagus, fondant potato, red wine jus
Roast broccoli, pickled stem, walnut & blue cheese

Dessert

Poached rhubarb, hibiscus, Champagne cream
Lemon posset, blueberry, oat crumble
White chocolate parfait, peach compote, lemon balm
Strawberry mousse, IPA, buttermilk ice cream

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

£79 per person including chef's seasonal canapes, coffee & petit fours

5 course menu

£89 per person including chef's seasonal canapes, coffee & petit fours

6 course menu

£99 per person including chef's seasonal canapes, coffee & petit fours.

