



Private Dining

Spring & Summer – April to August

First course

Tomato & mozzarella salad, basil, balsamic
Smoked salmon, cucumber, lemon & dill
Crispy cumin panisse, sour cream and chives
Baby gem lettuce, caeser dressing, crouton

Second course

Devonshire crab, crab bisque, satay
Chicken liver parfait, apricot, chicken skin granola
Spinach & ricotta croquettes, aioli, watercress
Pea & mint veloute, lemon oil

Intermediate course

Courgette & basil orzo, crème fraiche, parmesan
Poached Cod, sauce vierge, citrus
Chicken tortellini, chicken broth, sesame
Pink fur potato, allium mayo, pickled shallots

Fish

Pan fried seabass, Asian salad, buttermilk sauce
Trout, broccoli, grapes, ajo blanco
Monkfish cooked on BBQ, tomato fondue, smoked butter sauce
Spring green risotto, crispy rice, coriander

Main

Chicken breast, asparagus, pomme puree
Lamb leg & shoulder, ratatouille
Aged sirloin of beef, chimichurri, radish, pomme anna
Pot roast hispi cabbage, champ potato, sherry vinegar

Dessert

Rhubarb trifle, hibiscus, clotted cream
Lemon posset, raspberry, meringue
Vanilla parfait, strawberry sorbet, almond
Milk chocolate cremeux, mint and olive oil

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.

