



PRIVATE DINING MENUS



CLASSIC

Welcome your guests with a delicious selection of canapés, perfect for starting the event.

Contact us to inquire about our menu options

Salt-crusted sourdough bread (v)

With salted butter

STARTER

Roast pumpkin and butternut squash soup (v)

Chestnut ricotta, pine nuts and sage

MAIN

Classic shepherd's pie with peas

*Slow-braised lamb and beef
with Cheddar mash, rosemary and red wine sauce*

DESSERT

Classic frozen berries (v)

*Selected berries and redcurrants with frozen yoghurt
and white chocolate sauce*

Selection of teas and filter coffees

Menu price: £65



Selection of cheeses 6.95 per person

With crackers, grapes, apple and apricot chutney

Salted caramel chocolate truffles (v) 2.95 per person

With a liquid caramel centre

A discretionary optional service charge of 13.5% will be added to your bill.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



PRIVATE DINING MENUS



ELEGANT

We offer two choice menus to choose from but please note you must select one menu for the whole party.

For groups of up to 12 guests

Your guests may order on the day from this menu.

For groups of 12 guests and over

We ask each of your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event

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Salt-crusted sourdough bread (v)

With salted butter

STARTERS

Twice-baked cheese soufflé

Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle

Duck liver parfait

Caramelised hazelnuts, apricot and apple chutney with toasted brioche

Whipped feta, fig and candied pecan salad (v)

Red chicory, truffle vinaigrette, picked herbs

MAINS

Pan-roasted fillet of salmon

Pink peppercorn hollandaise sauce, tenderstem broccoli, lemon and watercress

Truffle chicken Milanese with broccoli

Free-range fried hen's egg, brioche-crumb, mashed potato, truffle cream and Parmigiano Reggiano

Sweet potato and spinach curry (vg)

Tenderstem broccoli, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice

DESSERTS

Crème brûlée (v)

Classic set vanilla custard with a caramelised sugar crust

Profiteroles (v)

Vanilla ice cream, warm chocolate sauce and gold flakes

Classic frozen berries (v)

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

Selection of teas and filter coffees

Menu price: £75

Selection of cheeses 6.95 per person

With crackers, grapes, apple and apricot chutney

Salted caramel chocolate truffles (v) 2.95 per person

With a liquid caramel centre

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PRIVATE DINING MENUS



HERITAGE

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For groups of 12 guests and over

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Salt-crusted sourdough bread (v)

With salted butter

STARTERS

Classic crispy duck salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Oak smoked salmon

Black pepper, lemon and dark rye bread

Twice-baked cheese soufflé

Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle

MAINS

Blackened cod fillet with aromatic rice

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce

Fillet steak

Chargrilled and served with dauphinoise potatoes, green beans and watercress, peppercorn or Béarnaise sauce

Bang bang aubergine with tenderstem broccoli (vg)

Roasted peanuts, sesame, red chilli, white mooli with miso and ponzu mayonnaise

DESSERTS

Chocolate bombe (v)

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Apple tart fine

Baked apple tart with vanilla ice cream

Sticky toffee pudding

Salted caramel sauce, dates, clotted cream and gold flakes

Selection of teas and filter coffees

Menu price: £90

Selection of cheeses 6.95 per person

With crackers, grapes, apple and apricot chutney

Salted caramel chocolate truffles (v) 2.95 per person

With a liquid caramel centre

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