



PRIVATE DINING MENUS



LUNCH MENU

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

Contact us to inquire about our menu options

STARTER

Truffle arancini rice balls (V)

MAIN

Teriyaki salmon with tenderstem broccoli and aromatic rice

With red chilli, sesame seeds, citrus-pickled fennel,
wakame seaweed and a yuzu mayonnaise

Spicy jackfruit and roasted peanut bang bang salad

Chayote, sesame, white mooli and shredded Chinese leaf

Truffle chicken Milanese with broccoli

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

DESSERT

Classic frozen berries (V)

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

Flambéed crème brûlée (V)

Flamed tableside with silky vanilla custard and a golden caramelised sugar crust

Black Bee Honey and white chocolate cheesecake

Mango sorbet, honeycomb and edible flower

Menu price: £45

Selection of cheeses 7.00 per person

With crackers, grapes, apple and apricot chutney

Salted caramel chocolate truffles (V) 3.00 per person

With a liquid caramel centre

Please note that a discretionary service charge will apply. Menu selection and offer are subject to change.
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.



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MENU A

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

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Salt-crusted sourdough bread (V)

With salted butter

STARTERS

Buffalo burrata with pesto (V)

Hand-pulled burrata with a red pepper tapenade, black olives, baby plum tomatoes, sourdough croutons, sherry vinaigrette and Thai basil

Robata grilled chicken skewers

Bang bang peanut sauce, sesame, coconut and lime

Whiskey barrel wood smoked salmon

Chive cream cheese, salmon roe, lemon and dark rye bread

MAINS

Oven-baked sea bream with tenderstem broccoli

Chimichurri brushed sea bream with gigantes beans simmered in a rich, rustic tomato sauce

Half roast chicken with mashed potato

Lemon butter roast chicken, served with tender asparagus spears, spinach and spelt grains, finished with a delicate white wine and shallot velouté

Sweet potato and spinach curry (VG)

Fragrant Keralan sauce with tenderstem broccoli, tomato, coconut, lemongrass, coriander and aromatic rice

DESSERTS

Flambéed crème brûlée (V)

Flamed tableside with silky vanilla custard and a golden caramelised sugar crust

Classic frozen berries (V)

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

Black Bee Honey and white chocolate cheesecake

Mango sorbet, honeycomb and edible flower

Selection of teas and filter coffees

Menu price: £60

Selection of cheeses 7.00 per person

With crackers, grapes, apple and apricot chutney

Salted caramel chocolate truffles (V) 3.00 per person

With a liquid caramel centre

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PRIVATE DINING MENUS



MENU B

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

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Salt-crusted sourdough bread (V)

With salted butter

STARTER

Whiskey barrel wood smoked salmon

Chive cream cheese, salmon roe, lemon and dark rye bread

Twice-baked cheese soufflé with black truffle (V)

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

Crispy duck salad

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

MAIN

Centre-cut Fillet Steak 6oz

Matchstick potatoes, creamed spinach, served with truffle hollandaise sauce and mashed potato

Asparagus, courgette and broad bean linguine (VG)

Plant-based white wine sauce with toasted pine nuts and watercress, served with a rustic tomato sauce

Teriyaki salmon with tenderstem broccoli and aromatic rice

With red chilli, sesame seeds, citrus-pickled fennel, wakame seaweed and a yuzu mayonnaise

Monkfish and prawn keralan curry with aromatic rice

Harissa-marinated monkfish, red fish and prawns with sweet potato, spinach, tomatoes, coconut and aromatic rice

DESSERT

Chocolate bombe (V)

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

Black Bee Honey and white chocolate cheesecake

Mango sorbet, honeycomb and edible flower

Classic frozen berries

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

Selection of teas and filter coffees

Menu price: £80

Selection of cheeses 7.00 per person

With crackers, grapes, apple and apricot chutney

Salted caramel chocolate truffles (V) 3.00 per person

With a liquid caramel centre