



Private Dinning

Menu Selector

Starters

Smoked salmon & prawn timbale, tomato and basil coulis, watercress and rocket salad

Home-made chicken liver & brandy pate, homemade red onion relish & Melba toast

Baked Portobello mushroom, spinach ricotta, vine tomatoes & parmesan crust

Rocket & pesto dressing

Course pork and pistachio terrine, melba toast, dressed leaves, apple & brandy chutney

Smoked Haddock, rarebit on a beef tomato & red onion salad balsamic & basil oil

Warm goats cheese tart honeyed fig & wilted spinach, rocket & balsamic, onion salad

Potted Cornish crab toasted sourdough

Baked hot smoked salmon watercress and caramelized beetroot salad,

horseradish crème fresh

Spicy Thai chicken & peanut salad, crispy rice noodles

Seared scallops' chorizo crisps, lightly curried parsnip puree, coriander dress

Crispy duck salad with cucumber, spring onions and hoi sin dressing

Whole baked camembert studded with garlic and rosemary onion marmalade, rustic bread

Main Course

Pan fried Chicken breast, wild mushroom & tarragon. White wine and cream sauce herb

Slow cooked braised steak, horseradish mash, red wine, & peppercorn sauce

Crispy Chinese five spice roasted belly of pork, apple & sage puree, braised red cabbage

*Chicken breast wrapped in pancetta stuffed with a garlic and herb cream cheese filling,
roasted vine tomatoes*

Braised Lamb shank with rosemary, tomato, garlic & white wine.

Ragout of borlotti beans

Fillet of seabass, chervil and asparagus risotto, pink peppercorn, butter & chive dressing

Maple roasted duck breast, root vegetables, potatoes rosti, orange, soy & chilli sauce

*Classic pan fried 7oz fillet steak, vine tomatoes, Portobello mushrooms. Béarnaise sauce,
fresh watercress*

Roasted Monkfish roulade, piquillo peppers aioli and smoked

paprika dressing, parmesan crisp

Rump of lamb, on honey roasted vegetables Salsa verde

To Finish

Warm Chocolate Brownie, Strawberry's & cream ice cream

Fresh berry Eaton Mess, brandy snap basket raspberry coulis

Key lime pie, blueberry compote

Baileys liquor and ginger crème brûlée

Vanilla bean cheesecake, mango and strawberry salsa

Hot chocolate & almond pudding, lime creme fraiche, amaretto syrup

Lemon & raspberry posset, nutmeg short bread

Salted Caramel banoffee pie, banana crisps,

Chocolate brioche pudding, clotted cream & dark chocolate sauce

Sticky toffee pudding, butter scotch and whiskey sauce, clotted cream

Tonka bean Pana Cotta with a fresh raspberry sauce

Individual Tiramisu

A Slate of English & continental cheeses, chutney, grapes celery, apple & crackers