

# Private Dining Menu

A party of eight or fewer can choose on the day, subject to availability.  
If you have more than eight guests, please pre-order from this menu.

## Welcome drink

£4.50 per person or £3.00 per person for a mocktail

£2.20 per person - butter cheese straws, marinated olives and mixed crisps

## Starters

Pressed ham hock terrine, red onion chutney, toasted brioche

Caesar salad with chargrilled chicken, soft boiled egg, fresh anchovies

Chargrilled asparagus spears with sesame seeds, tahini dressing & salsa verde **(Vegan)**

Smoked salmon & crab rilette, pickled radish & confit lemon

## Main courses

Seabass fillet, polenta cake caramelized onion puree, sprouting broccoli, chilli tomato & caper salsa

21 day aged English sirloin steak grilled tomato, portobello mushroom, bearnaise sauce & fries

**supplement - 5**

Spring green & pea risotto with feta cheese & vegetarian hard cheese crisps **(V)**

Corn-fed chicken supreme, pea puree, thyme potato fondant, confit cherry tomato, truffle cream sauce

## Side dishes for the table

Sweet potato fries **4.5** Cauliflower cheese **5.5** Garden salad **4**

Minted new potatoes **4.5** Buttered Peas **4**

## Desserts

Tiramisu torte

Lemon tart, raspberry sorbet, chocolate crumb

Baked New York cheesecake with a mixed berry compote (vegan)

Fresh fruit salad, served with a lemon sorbet.

Cheese platter of Cheddar, Stilton and Brie with plum chutney, fresh pear and crackers **supplement – 3**

Coffee and chocolate mints

**2 courses £34.00**

**3 courses £42.00**

**\*If you have any food allergies or intolerances, please speak to one of the service team\***