



Sample private dining menu choices

Starters

- Grilled Asparagus with shaved sheep's cheese
- Salad of green beans, squid & chili
- Crab cakes with spicy pickled vegetables
- Beetroot and orange salad with goats' cheese
- Seared scallops with cauliflower puree and curry oil
- Deep fried halloumi with textures of beetroot apple and raisin chutney and baby leaves
- Cured salmon with radish, beetroot and orange

Mains

- Best end of lamb, herb crust, rosemary oil with dauphinoise potato and seasonal vegetables and jus
- Breast of chicken stuffed with wild mushrooms duxelle, served with caramelised fennel, lardons of bacon and fondant potato
- Duck breast honey with crushed peppercorns and honey with Anna potato, wilted spinach and courgettes
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- Braised quail with apricots currant and tamarind
- Beef wellington with seasonal vegetables and red wine jus
- Roast chicken with Jerusalem artichoke and lemon
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- Baked mackerel stuffed with apple, pine nuts and sultanas
- Pan fried mackerel with shaved fennel salad and soy lime glaze
- Roasted Pollock fillet, pomme puree with browned butter, capers and parsley sauce
- Braised fillet of turbot, scallops herbs and garden vegetables
- Fillet of bream, herb crushed potatoes with crème fraiche, chives and green beans
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- Sun blushed tomato polenta with grilled baby vegetables
- Pearl barley risotto with marinated feta



Mushroom Wellington with spinach and mushroom puree
Sweet potato vegetable lasagne

Desserts

Sticky toffee pudding with toffee sauce
Dark chocolate delice, salted caramel, praline crumble vanilla ice cream
Chocolate rum mousse
Classic lemon tart blackcurrant cassis
Vanilla and orange panna cotta with balsamic mixed berries
Crème brûlée with praline tuile biscuit
Chocolate fondant with salted caramel and vanilla ice cream
Treacle tart with vanilla ice cream

All menu items are subject to availability