



## Sample Private Dining Menu Choices

### Starters

Grilled Asparagus With Shaved Sheep's Cheese

Salad Of Green Beans, Squid & Chilli

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

~ ~ ~

Braised Quail With Apricots Currant And Tamarind

Beef Wellington With Seasonal Vegetables And Red Wine Jus

Roast Chicken With Jerusalem Artichoke And Lemon



~ ~ ~

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

~ ~ ~

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**

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**