



## PRIVATE DINING MENU

### STARTERS

#### **Crispy Panko Ham Hock Fritter**

Cider Apple Sauce, Pickled Vegetables

#### **Crab & Prawn Tartlet**

Roasted Pepper Marie Rose, Pickled Cucumber Pearls, Apple Sticks

#### **Seared Scallops**

Harrisa Carrots, Puffed Wild Rice, Tamarind Gel

#### **Duck Liver Parfait**

Pear Chutney, Pickled Pear & Watercress Salad, Multi Seed Crostini

#### **Applewood Smoked Cheddar Soufflé**

Brioche & Herb Crust, Walnut Brittle, Golden Raisin Relish

### MAINS

#### **Beef 2 Ways**

Fillet Steak, Short-Rib Pithivier, Hispi Cabbage, Whipped Celeriac, Wild Mushroom Sauce

#### **Corn Fed Chicken & Truffle en Croute**

Charred & Creamed Cauliflower, Baby Carrots, Tarragon Chicken Jus

#### **Venison Sirloin**

Thyme Dauphinoise, Sticky Red Cabbage, Wilted Brassicas, Cassis Sauce

#### **Cready Caver Duck Breast**

"Thousand" Layer Potato Pave, Confit Leg Wilted Rainbow Chard, Blood Orange & Thyme Sauce

#### **Fillet of Lamb**

Leek & Shank Suet Pie, Butternut Fondant, Parsnip Purée, Lamb Gravy

### DESSERT

#### **Sticky Toffee Pudding**

Stout & Black Treacle Sauce, Clotted Ice-Cream

#### **Miso Toffee Tart**

Sesame Brittle, Apple Gel, Yuzu Sauce

#### **Black Forest Opera Cake**

Black Cherry Kirsh Coulis, Whipped Mascarpone

#### **Lemon Curd Polenta Frangipani**

White Chocolate Cremeux, Blackberries

#### **Basque Cheesecake**

Caramelised Orange Segments, Brandy Snap

### LITTLE EXTRA'S

Chef Choice Canapé £7.50pp excl VAT

Cheese Course £7.50pp excl VAT

Olive & Rosemary Focaccia with Balsamic & Olive Oil £3.50pp excl VAT

Tea & Coffee with Petit Fours £3.50pp excl VAT

Drinks Waitress/Waiter £15 an hour excl VAT

Please note, we cannot guarantee that any of our dishes are completely allergen free. If you have any food allergies or food intolerances, please inform us on ordering.

 = Vegan, Full menu can be made Gluten Free if required, please ask a member of our team.