

PRIVATE DINING MENU

Available for groups over 30 people

Select one dish from each course for your guests

STARTERS

Roast Red Pepper, Tomato Soup, Basil Cream
Garden Pea Soup, Mint Crème Fraîche (v)
Heritage Tomato & Whipped Feta with Basil Oil (v)
Mackerel Pate, Pickled Cucumber, Melba Toast & Horseradish Cream
Crab Custard Tart with a Pea Shoot Salad, Lime Coriander Dressing
Ham Hock Terrine with Apple Slaw Salad & Piccalilli Glaze
Severn & Wye Smoked Salmon, Fennel Salad
Crayfish & Avocado Salad with Charred Gem Lettuce
Chicken Liver Pate Red Onion Chutney Sourdough
Mille Feuille Aubergine Smoke Aubergine Pine Nut Puree (ve)
Maple Cured Salmon, Beetroot Salad with Wasabi Avocado
Smoked Duck with Asian Pickled Salad & Soya Honey Dressing

MAINS

Belly of Pork with Smoked Garlic Potato Cake, Burnt Apple Puree & Spring Greens
Braised Beef Feather Blade, Creamy Horseradish Mash, Baby Onions, Green Beans
Cornfed Chicken Breast with Saute Wild Mushrooms Lardons, Smoked Sweetcorn Puree
Seared Salmon with Champ Potatoes, Roasted Fennel Sapphire & Dill Cream Sauce
Roasted Cod with Asian Vegetables with a Ginger & Soy Broth
Lamb Rump with Fondant Potatoes, Pea Puree & Marinated Tomatoes
Halibut with Mediterranean Vegetables with a Herb & Caper Dressing
Fillet of Beef with Confit Shallots, Parmentier Potatoes

Vegetarian and Vegan Mains

Parmesan Gnocchi Summer Vegetables Pesto
Roasted Carrot Caramelised Yoghurt Vadouvan Granola (ve)
Pea Ricotta Mint Arancini

DESSERTS

Crème Brûlée, Granola
Chocolate Brownie, Vanilla Ice Cream
Strawberry & Cream Tart
Lemon Posset Meringue
Sticky Toffee Pudding, Caramel Sauce, Orange Crème Fraiche Ice Cream
White Chocolate & Raspberry Cheesecake
Apple Tate Tatin, Vanilla Ice Cream (ve)

CHEESE COURSES

Selection of British & French Cheeses with Oatcakes & Chutney
Platter of British & French Cheeses with Oatcakes & Chutney (for 10 guests)

TO FINISH

Tea & Coffee
Tea & Coffee with Petit Fours