

PRIVATE DINING

3 COURSE SET MENU

Please choose one menu option for your group. Main course and dessert option to be pre-ordered for each guest.
There is a selection of starters included. Side dishes can be ordered as extra.

SHARING BOARDS FOR THE TABLE

Maple Smoked Salmon Tartare, Dill & Cucumber
Campana Buffalo Mozzarella, Stuffed Pepper (v)
Crab & Prawn Spring Rolls
Salt & Pepper Pork Ribs with Pineapple and Roast Chilli Sauce
Focaccia, Whipped Avocado, Smoked Aubergine, White Bean Puree (v)

MENU ONE

37½ Pounds

Slow Roast Old Spot Pork Belly, Mash, Green Sauce *or*
House Smoked Salmon Fishcake, Spinach, Tomato, Hollandaise *or*
Risotto, Twineham Grange Cheese, Tuscan Olive Oil (v)

MENU TWO

40 Pounds

Spiced Cotswold White Chicken, Tabbouleh, Pomegranate, Pistachio, Harissa *or*
Pan Fried Cod, Aubergine, Fregola Pasta, Tomatoes, Tapenade *or*
Grilled Aubergine, Mozzarella, Bulgur Wheat (v)

MENU THREE

47½ Pounds

9oz Rib Eye - 28 day aged, from South Devon, Chips *or*
Grilled Whole Sea Bass, Potatoes, Smiths Salad *or*
Pumpkin & Sage Ravioli, Sage and Amaretti Biscuit Butter (v)

MENU FOUR

60 Pounds

Cote de Boeuf - 28 day aged, from South Devon 'in the middle of the table', Chips, a choice of sauces:
Peppercorn Sauce, Bearnaise Sauce (v) Horseradish Cream (v) *or*
Any Vegetarian option

SIDES & SALADS (V)

Daily Vegetables.....	3	Chips.....	3½
Onion Rings.....	3	Sweet Potato Wedges.....	4½
Garlic Field Mushroom.....	4	Mixed Leaves, Young Herbs, House Dressing.....	3½
Creamed Spinach.....	5	Tomato Salad.....	3½

DESSERTS

Sticky Toffee Pudding, Vanilla Ice Cream
Mars Bar Cheesecake, Valrhona Dark Chocolate Sorbet
'SMITHS' Crème Brulee, Stem Ginger
British Cheese Board, 'SMITHS' Chutney, Grapes, Biscuits + 3 pounds