

## PRIVATE DINING MENUS

### MENU 1

£45 per person

Argyllshire smoked salmon  
*Guinness brown bread*

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Roast rump of Lamb  
*potato & goat's cheese gratin,  
artichokes, basil*

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Baked vanilla cheesecake  
*blueberries*

### MENU 2

£55 per person

Seared Isle of Sky scallops  
*coriander, chorizo crumbs*

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Roast breast of Gressingham duck  
*confit leg, hash, turnips  
apple brandy sauce*

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Spiced pear tart tatin  
*salted caramel ice-cream*

### MENU 3

£60 per person

Carpaccio of beef *black truffle  
dressing, rocket & shaved pecorino*

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Grilled fillet of halibut  
*Devon crab warm potato salad,  
brown shrimp butter*

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Warm chocolate fondant  
*peanut butter ice cream*

~

“La Fromagerie” cheeses  
*tomato chutney*

### MENU 4

£75 per person

Burrata cherry vine tomatoes, extra  
*virgin olive oil, country loaf & crostini  
(for table)*

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Lobster tortellini  
*confit fennel, shellfish bisque*

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Fillet of beef wellington  
*truffle mash, spinach, wild mushroom  
sauce*

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Warm black cherry bakewell  
*cherry ripple ice cream*

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“La Fromagerie” cheeses  
*tomato chutney*

Enjoy a glass of Nyetimber Classic Cuvée NV on arrival for £10 per person