



PRIVATE DINING DINNER MENU

£80 per person including tea, coffee and Lainston petit four

As the hosts, included is a set menu consisting of one starter, one main course & one dessert on behalf of the entire party with the exception of any dietary requirements.

Choice menu of 3 starters, 3 main courses & 3 desserts in advance are available for parties of up to 30 people at the supplementary cost of £15 per person. We ask that a vegetarian dish is chosen as one of the 3 options.

Please ensure the hotel receive your choices 2 weeks prior to the event, advising of any food allergies or intolerances.

(v) – Vegetarian

(*) – Can be made vegan upon request

CANAPES (£10 per person for a selection of 3, £15 per person for a selection of 5)

Must be taken by entire party.

Crispy cep arancini. herb emulsion (v) *

Garden herbs, goat's cheese & beetroot cone (v) *

Compressed watermelon, feta, olive (v) *

Sun blushed tomato & mozzarella tart (v) *

Salmon sushi, wasabi, ginger, soy (v)

Trout rillettes vol-au-vent, lemon & fennel (v)

Mini beef yorkie, horseradish

Mini sausage roll, smoked apple

AMUSE BOUCHE (£5 supplement)

PEA ESPUMA (v) *

Lemon, mint

BUTTERNUT VELOUTE (v) *

Goat's curd, pickled beetroot, pumpkin oil

CELERIAC ESPUMA (v) *

Mushroom, truffle oil

STARTERS

CAULIFLOWER VELOUTE (v) *

Apple, garlic croutons, chive

CARAMELISED RED ONION TART (v) *

Goat's cheese, romesco, rocket

SANTA MARIA HALLOUMI (v)

Pepper marmalade, endive, chimichurri

HAM HOCK CROQUETTE

Celeriac, smoked apple, truffle

SMOKED CHICKEN TERRINE

Celeriac & apple remoulade, chipotle emulsion, crostini

SALMON MI CUIT

Fennel & lime salad, calamansi, lobster crisp

SORBET COURSE (£5 supplement)

STRAWBERRY & BASIL (v)

CALAMANSI & YOGHURT (v) *

MANGO & PASSIONFRUIT (v)

MAINS

CONFIT DUCK LEG

Creamed potato, cep puree, Roscoff onion

ROASTED CHICKEN BREAST

Potato rosti, pea puree, Provençale vegetables, jus

ROASTED HAKE

Sauté potato, chorizo chickpea fricassee, samphire, herb verde

GRILLED AUBERGINE (v) *

Couscous, mozzarella, pepper salsa, chilli & watercress

PEA RISOTTO (v) *

Goat's cheese, pine nuts & mint gel

LAMB RUMP (£8 supplement)

Potato rosti, celeriac puree, tenderstem, mint

FILLET OF BEEF (£15 supplement)

Dauphinoise, asparagus, wild mushroom, peppercorn sauce

DESSERTS

DARK CHOCOLATE MOUSSE (v) *

Salted caramel ice cream, chocolate ganache

LEMON TART (v)

Raspberry, Sorbet

SEASONAL CHEESECAKE (v)

Fruit compote

STICKY TOFFEE PUDDING (v) *

Clotted cream, pecans

VANILLA CREME BRULEE (v)

Lemon & thyme shortbread

CHEESE (£8 supplement) (v)

Grapes, crackers

Tree Nuts = N, Peanuts = PN, Milk/Dairy = D, Gluten = G, Fish = F, Eggs = E, Soya/Soybeans = S, Sulphates/Sulphur Dioxide = SD, Sesame = SE, Shellfish/Crustaceans = SF. Celery = C, Lupin = L, Mustard = MU, Molluscs= MO

*By choosing dishes with a lower carbon footprint together we can help one bite at a time.
Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, and our chefs will take extra time to ensure additional precautions are taken, we cannot guarantee their total absence in our dishes.*

Klimato

CO₂e data for the UK provided by the Klimato Database.

The labels show the CO₂e emissions of a food serving (kg CO₂e/serving) and a rating (A-E) reflecting its relative climate impact.



Very low



Low



Medium



High



Very high

