

The Don Private dining menus

£47.5

Three courses, coffee & petit fours

Cream of pink Paris mushroom soup with
parmesan cheese straws

Cornish crab mayonnaise, pickled cucumber salad and
Armenian flat bread

Warm Rosary goat's cheese, grilled broccoli and rocket salad,
black garlic, caper and rosemary dressing

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Roasted Scotch salmon, wilted spinach, tomato and
tarragon braised butterbeans,

Colne Valley rump of lamb, caramelized baby artichoke,
pomme Anna, olive and basil jus

Risotto of Chanterelles and truffled celeriac with
chestnuts and Parmesan crisps

Beef fillet 'Rossini', brioche crouton, fondant potatoes and
seared foie gras with truffled Maderia sauce
(£10 supplement, to be pre-ordered in advance)

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Dark chocolate fondant with blood orange sorbet

Yorkshire rhubarb and apple crumble

Vanilla Crème brûlée

Cropwell Bishop Creamy traditional stilton,
walnuts, celery and crackers

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Filter coffee or organic tea
Petit fours

The Don Private dining menus

£37.50

Three courses, coffee & petit fours

Spiced parsnip and apple soup

Kings cure Scottish smoked salmon, capers, crème fraiche and
sour dough toast

Potted Bearfield ham hock with winter fruit chutney

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Fillet of seabass with saffron potatoes, tender-stem broccoli,
anchovy and almond dressing

Roasted breast of Maize-fed Chicken, smoked cheese and leek
fondue, romanesco and supreme sauce

Risotto of Chanterelles and truffled celeriac with
chestnuts and Parmesan crisps

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Dark chocolate fondant with blood orange sorbet

Yorkshire rhubarb and apple crumble

Vanilla Crème brûlée

Cropwell Bishop Creamy traditional stilton,
walnuts, celery and crackers

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Petit fours