



PRIVATE DINING MENU
SAMPLE MENU
£55 PER PERSON

Starters

French onion soup, Gruyère cheese, brioche croutons
Squash & wild mushroom ravioli, tarragon sauce
Seared scallops, apple & onion bhaji, curried cream
Roasted bone marrow, shallot and parsley salad, red wine jus

Mains

Truffled orzo pasta, mascarpone, spinach, garlic & parsley
Roasted cod loin, pomme purée, mussel samphire & saffron velouté
Southdown venison steak, parsnip puree, baby carrots, blackberry jus
8oz fillet steak, tender stem broccoli, potato fondant & mushroom sauce
(Chefs recommendation -Med Rare)

Desserts

Chocolate fondant, Chantilly cream
Blackberry & thyme panna cotta
Pear tart tatin, vanilla ice cream
Selection of British cheese, spiced Williams pear chutney, grapes, water biscuits