

THE
PUNCHBOWL
— PUB & DINING ROOMS —

PRIVATE DINING MENU
£55 PER PERSON

STARTERS

Jerusalem artichoke soup
truffle oil, artichoke crisps

Warm superfood salad
sprouting mung beans, pomegranate, blood orange, black quinoa, candy beetroot, lemon ginger dressing

Lemon cured Loch Duart salmon
compressed cucumber, soured cream, caviar, blinis

Barbary duck liver parfait
Seville orange marmalade, toasted brioche, confit duck beignets, foie gras butter

MAINS

Beetroot tortellini
Golden cross goats' cheese, toasted walnuts, preserved lemon

Dover sole
warm sea vegetable salad, sesame, clam and mussel broth

Seared venison loin
smoked parsnip puree, salsify, hispi cabbage and leek, jus

8oz beef fillet
roasted bone marrow butter, garlic green beans, hand-cut chips

DESSERTS

Forced rhubarb and Bramley apple crumble
custard and rhubarb candy powder

Dark chocolate fondant
fresh raspberries, vanilla ice cream

Sticky toffee pudding
clotted cream, butterscotch sauce

British cheeses
spiced Williams pear chutney, grapes, water biscuits