



PRIVATE DINING MENU

canapes on arrival

Starters

TWICE BAKED CHEDDAR SOUFFLÉ (V)

pickled beetroot & apple salad

SEARED NORTH SEA SCALLOPS

chorizo crumble, pea & cider velouté

SMOKED WOOD PIGEON

blackberries, black pudding & puy lentil jus

Mains

SEARED CENTRE CUT FILLET STEAK (£7 supplement)

chunky chips, roasted plum tomato, garlic mushrooms, peppercorn sauce

CHICKEN WRAPPED IN STREAKY BACON

served with peas, asparagus, radish, new potatoes with dijon mustard cream sauce

MISO GLAZED SEABASS

steamed rice, sautéed greens, chilli

WILD MUSHROOM & TRUFFLE RISOTTO (V)

garlic ciabatta

Desserts

RHUBARB & CUSTARD TART

chantilly cream, meringue shards

SALTED CARAMEL CARROT CAKE

yogurt sorbet, vanilla cream cheese

DARK CHOCOLATE & ESPRESSO TARTE

chocolate sauce, clotted cream ice cream

£40 per person