



## *Private Dinner*

### *- Menu 1 -*

£34 pp

#### *Starter*

Roasted rosemary pumpkin soup with nut & seeded granola

Beetroot carpaccio with whipped goat's cheese, walnut & rocket pesto

#### *Main*

Jerusalem artichoke & kale risotto with Parmesan & truffle oil

Pork loin wrapped in Parma ham with sprouting broccoli, spinach, potato terrine & apple purée

#### *Sides (£4 each)*

Kale with toasted almonds

Skinny fries with truffle & Parmesan

Sautéed spinach with garlic

Sweet potato wedges

Rocket & Parmesan salad with balsamic vinaigrette

Mac 'n' cheese with herb crumble & truffle oil

Mixed salad with lemon vinaigrette

#### *Dessert*

Honey glazed pineapple carpaccio with praline almonds & vanilla ice cream

Irish cream chocolate & honeycomb mousse with pistachio granola

Guests with allergies & intolerances should make a member of the team aware before placing an order for food or beverages.

Please be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill



## *Private Dinner*

### *- Menu 2 -*

£36 pp

#### *Starter*

Flame-grilled mackerel Salad with avocado, beetroot, cucumber & white radish with a black sesame crème fraiche

Duck terrine with rocket, green beans, pine nuts, sundried tomato, crispy shallot vinaigrette

#### *Main*

Grilled trout fillet with shredded sprouts, sun blushed tomatoes, cashew nuts & rocket with broccoli puree

Pan fried lemon & thyme chicken supreme with, pancetta, wild mushrooms & creamy polenta with truffle jus

#### *Sides (£4 each)*

Kale with toasted almonds	Skinny fries with truffle & Parmesan
Sautéed spinach with garlic	Sweet potato wedges
Rocket & Parmesan salad with balsamic vinaigrette	Truffle mac 'n' cheese with herb crumble
Mixed salad with lemon vinaigrette	

#### *Dessert*

Crème brûlée with blackberry & crispy almond sticks

Apple & pear frangipane tart with vanilla whipped crème fraiche

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## *Private Dinner*

### *- Menu 3 -*

£38 pp

#### *Starter*

Smoked salmon & potato blini with apple & celeriac salad with lemon vinaigrette

Chicken liver pâté with fig compote & toasted brioche

#### *Main*

Roasted sea bass with potato gnocchi, mussels, spinach, fennel & roasted tomato sauce

Pan fried duck breast with grilled leek, confit potatoes, carrot puree & beer jus

#### *Sides (£4 each)*

Kale with toasted almonds

Skinny fries with truffle & Parmesan

Sautéed spinach with garlic

Sweet potato wedges

Rocket & Parmesan salad with balsamic vinaigrette

Truffled mac 'n' cheese with herb crumble

Mixed salad with lemon vinaigrette

#### *Dessert*

Chocolate fondant with vanilla crème fraiche

Sparkling strawberry jelly with elderflower cream, strawberry granite & shortbread crumbled

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