



Private Dinner

- Menu 2 -

£34 pp

Starter

Smoked salmon with avocado, fennel & apple

Grilled pheasant salad with chestnut, pancetta, green beans, croutons & apple cider vinaigrette

Main

Oven-roasted sea bass with crab mousse, Provencal vegetables & spinach purée

Pan-fried chicken supreme with potato gratin, black cabbage, sun-blushed tomatoes & rocket pesto

Sides (£3.50)

Kale with toasted almonds	Skinny fries (add truffle & Parmesan + £1)
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

Vanilla & rum infused pineapple with crunchy granola & coconut granite

Apple & pear frangipane with vanilla whipped cream fraiche

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.