



## *Private Dinner*

### *- Menu 3 -*

£36 pp

#### *Starter*

Flame-grilled mackerel, avocado purée, pickled cucumber & black sesame crème fraiche

Aberdeen Angus beef carpaccio with horseradish mousse, fried capers & rocket

#### *Main*

Seared salmon with grilled baby gem, broad bean mousse with a radish & courgette salad

Pan-fried duck breast with kale, wild mushroom & sautéed potatoes & carrot purée

#### *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	Truffled mac 'n' cheese with herb crumble
Mixed salad with lemon vinaigrette	

#### *Dessert*

Sea salted caramel tart with cacao nibs

White chocolate & Jasmine tea mousse with whipped cardamom cream

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.