



PRIVATE DINING DINNER MENU

As the hosts you may select three starters, three main courses and three desserts, including a vegetarian option. Your guests then pre-select from the three choices. Please ensure the hotel receive your guests' choices 2 weeks before the event. Should your numbers increase over 40, a set menu of one option on each course is required.

Please advise us of any food allergies or intolerances.

(v) – Vegetarian

(*) – Can be made vegan upon request

AMUSE BOUCHE (£4 supplement)

PEA PANNA COTTA (v)

lemon, parmesan crisp

STARTERS

CAULIFLOWER VELOUTE (v) *

Apple, garlic croutons, chive

CARAMELISED RED ONION TART (v) *

Goat's cheese, romesco, rocket

HAM HOCK CROQUETTE

Celeriac, smoked apple, truffle

SMOKED CHICKEN TERRINE

Celeriac & apple remoulade, chipotle emulsion, crostini

WARM HALLOUMI (v)

Pepper marmalade, endive, chimichurri

SALMON MI CUIT

Fennel & lime salad, calamansi, lobster crisp

SORBET COURSE (£4 supplement)

Seasonal fruit

MAINS

CONFIT DUCK LEG

Creamed potato, cep puree, Roscoff onion

ROASTED CHICKEN BREAST

Potato rosti, pea puree, Provençale vegetables, garden verde

ROASTED HAKE

Sauté potato, chorizo chickpea fricassee, samphire, herb verde

GRILLED AUBERGINE (v) *

Couscous, mozzarella, pepper salsa, chilli & watercress

CAULIFLOWER STEAK (v) *

Truffle creamed potato, oyster mushroom, seasonal greens, peppercorn sauce

LAMB RUMP (£8 supplement)

Pommes anna, cep puree, charred broccoli, mint

FILLET OF BEEF (£15 supplement)

Dauphinoise, asparagus, tomato fondue, bearnaise sauce

DESSERTS

DARK CHOCOLATE MOUSSE *

Salted caramel ice cream, chocolate ganache

RASPBERRY FRANGIPANE TART

Clotted cream

SEASONAL CHEESECAKE

Sorbet

STICKY TOFFEE PUDDING *

Clotted cream, pecans

APRICOT CREME BRULEE

Lemon & thyme shortbread

CHEESE (£8 supplement)

Grapes, crackers

CHEESE COURSE (£18 supplement)

Selection of 4 cheeses, grapes, chutney & crackers

