

Private Dining Menu

4 COURSES
SEASONAL AUTUMN/WINTER
£65.00PP

STARTER

MEAT

Pressed ham hock terrine, piccalilli, toasted sourdough

FISH

Smoked haddock & leek fishcake, grain mustard mayo, watercress

VEG

Roasted squash & sage soup, pumpkin seed oil

INTERMEDIATE

Caramelised onion & thyme tart, whipped goats' cheese, dressed leaves (v)

MAIN

MEAT

Braised beef shin, creamed potato, glazed carrots, red wine & rosemary jus

FISH

Roast fillet of hake, chive mash, buttered kale, white wine cream sauce

VEG

Chestnut & wild mushroom pithivier, parsnip purée, wilted spinach

DESSERT

Spiced apple & blackcurrant crumble, vanilla custard

Private Dining Menu

4 COURSES
SEASONAL AUTUMN/WINTER
£80.00PP

STARTER

MEAT

Pan-seared wood pigeon breast, parsnip purée, blackberry jus

FISH

Seared king scallops, cauliflower purée, crispy pancetta, hazelnut crumb

VEG

Baked celeriac, walnut pesto, pickled pear, blue cheese

INTERMEDIATE

Roast pumpkin velouté, chestnut cream, sage oil

MAIN

MEAT

Roast venison, dauphinoise potato, braised red cabbage, juniper jus

FISH

Fillet of halibut, saffron fondant potato, buttered samphire, Champagne sauce

VEG

Spinach & ricotta cannelloni, roasted butternut, tomato & basil sauce, parmesan crust

DESSERT

Bitter chocolate torte, candied orange, crème fraîche

Private Dining Menu

4 COURSES
SEASONAL AUTUMN/WINTER
£95.00PP

STARTER

MEAT

Venison carpaccio, black truffle aioli, pickled mushrooms, parmesan shards

FISH

Langoustines, lobster & cognac cream, tarragon

VEG

Jerusalem artichoke velouté, black garlic, parmesan crisp

INTERMEDIATE

Spiced mulled wine sorbet

MAIN

MEAT

Beef Wellington with wild mushroom duxelles, truffle mash, glazed baby roots, port & thyme jus

FISH

Roast turbot, potato galette, buttered cavolo nero, caviar beurre blanc

VEG

Roasted cauliflower steak, smoked almond & romesco, winter greens

DESSERT

Pear & almond tart, Armagnac cream