

PRIVATE DINING SPRING & SUMMER

Minimum 10 guests. £72 per person.

£6 supplement per person on Fridays, Saturdays and Bank Holiday weekends.

Select one dish from each course to create a set menu for your guests.

Alternatively to create a choice menu, select three dishes per course (including a vegetarian option) for a supplement of £5 per person.

starter

red pepper & tomato soup

tomato bread **v, ve***, **gf***

crab cake

 sweet chili jam,

asian slaw **gf**

mackerel pate

horseradish crème fraiche, dill

pickled cucumber, rye bread **gf***

kitchen garden beetroot

pomegranate, beetroot crisp,

goats curd **v, ve***, **gf**

smoked chicken

mango salsa, coconut, siracha

emulsion **gf**

smoked salmon terrine

horseradish cream, baby

watercress, sourdough croute **gf***

main

lamb rump

cherry vine tomato, rainbow chard,

lamb fat fondant potato **gf**

herb crusted cod loin

parsley potato terrine, asparagus

volute, asparagus spears **gf**

chicken supreme

creamed leeks & pancetta, pom

puree, baby leeks **gf**

wild sea-bass

corn, crab tortellini

duck breast

duck croquet, kohlrabi, pak choi **gf**

spinach gnocchi

pea, sundried tomato, yorkshire

pecorino **v, gf***

pudding

peach melba

raspberry, almond **v, ve***, **gf**

saffron pannacotta

raspberry madeleine

strawberry & champagne bomb

gf

lime cheesecake

 chocolate,

coconut sorbet **v***, **ve***, **gf***

double chocolate parfait

chocolate malt doughnuts **v**

textures of lemon & elderflower

lemon curd, lemon sponge, lemon

meringue shard, lemon sable biscuit,

elderflower gel, elderflower sorbet,

elderflower marshmallow **v***, **gf***

tea & coffee

hand made petits fours

v vegetarian **ve** vegan **gf** gluten free * adaptable. **Pre-orders are required two weeks prior to the event.**

Inclusive of VAT at prevailing rate. It is the responsibility of the guest to inform the manager of any special dietary requirements when pre-ordering. Allergen information relating to all our dishes is available however please note that due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients.

Available from 1 April – 30 September.