

# PRIVATE DINING AUTUMN & WINTER

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

### french onion soup

gruyere sourdough croute **gf\***

### hoisin duck terrine

asian salad, crispy vermicelli

### wood pigeon

barley risotto, pancetta

### salmon fishcake

leek, wholegrain mustard **gf\***

### goats cheese & red onion tart

pickled beetroot, shallot **v, gf\***

### prawn cocktail

bloody mary sauce, malted bread **gf\***

## main

### belly pork

dauphinoise, stout & apple puree, black pudding

### butternut squash & gruyere

**pithivier** pine nuts, red pepper fondue **v**

### confit duck leg

chorizo cassoulet, seasonal veg **gf\***

### salmon wellington

rosemary hasselback potato, caviar sauce

### chicken supreme

pomme puree, wild mushroom sauce, brassicas **gf**

### hake

jerusalem artichoke lyonnaise, tender stem, mussel beurre blanc **gf**

## pudding

### sticky toffee pudding

toffee popcorn, vanilla ice cream **v, ve\***, **gf\***

### pear tart tatin

chocolate sauce, honeycomb ice cream **v, ve\***, **gf\***

### chocolate hazelnut mousse

hazelnut nougat, vanilla cream **gf\***

### passionfruit pannacotta

white chocolate ice cream, vanilla & passionfruit marshmallow **gf\***

### yuzu cheesecake

orange cremeux, vanilla sable, miso caramel doughnuts

### textures of honey

## 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 October– 31 March.