

Private Dining Lunch and Dinner Menus

Menu A – £40.00 (£45.00 with additional * second course)

London cured smoked salmon, dill and horseradish cream with crispy bread and caper berries

* Pea and basil soup (v)

Chicken breast filled with sautéed leek and wild mushrooms, tarragon sauce

Apple tart with vanilla ice cream and toffee sauce

Coffee and chocolates

Menu B – £40.00 (46.00 with additional * second course)

Avocado, organic salmon tartare and pickled cucumber in dill cream

* Leek, potato and smoked haddock soup

Slow cooked belly and tenderloin of pork; champ potatoes, pak choi and five-spice sauce

Orange and white chocolate truffle

Coffee and chocolates

Menu C – £40.00 (47.00 with additional * second course)

Chilli and coriander marinated king prawns with avocado and cocktail sauce

* Salad of marinated grilled salmon, ginger dressing

Braised salt marsh lamb rump, parmesan mashed potatoes and roasted vegetables

Cinnamon poached pear, slightly salted caramel ice-cream

Coffee and chocolates

Menu D – £40.00 (46.00 with additional * second course)

Herb crusted chicken, salad of plum tomatoes, basil and rocket with citrus dressing

* Grilled goat's cheese with lambs lettuce and endive salad, honey and walnut dressing

Pan seared fillet of cod with new potato and grilled fennel and tomato salsa

Lemon mousse and lime sorbet

Coffee and chocolates

Menu E – £40.00 (46.00 with additional * second course)

Confit of duck, foie gras and plum terrine

* Pear sorbet with pear brandy

Oven roasted sea bass, black olive crust, rosemary crushed potato, and sautéed spinach with an herb dressing

Set cream with fruits and jam sponge

Coffee and chocolates

Menu F – £40.00 (£46.00 with additional * second course)

Smoked salmon, trout and halibut with smoked mackerel pate and fennel salad

* Roast butternut squash soup and confit of red onion (v)

Guinea fowl hot pot in red wine with lardons, onion and Portobello mushrooms, mashed potatoes

Passion fruit and white chocolate with raspberry sauce

Coffee and chocolates

Menu G – £45.00 (£51.00 with additional * second course)

Marinated organic Scottish salmon on beetroot with girolle dressing

* Cauliflower and stilton soup (v)

Aylesbury duck breast and braised leg with sautéed salsify and spinach, juniper berry sauce and fondant potatoes

Hazelnut meringue and chocolate cream gateaux

Coffee and chocolates

Menu H – £45.00 (£52.00 with additional * second course)

Smoked chicken, avocado salad and avocado oil

* Sautéed wild mushroom in puff pastry case with tarragon sauce (v)

Peppered salt marsh rack of lamb, parsnip mash, roast potatoes, pea parcels and caper berry sauce

Plum and almond tart and ginger ice cream

Coffee and chocolates

Menu I – £45.00 (£55.00 with additional * second course)

Smoked ham hock and shitake mushroom terrine

* Smoked salmon risotto with pan seared sea bass

Fillet of beef, caramelized shallots, potato gratin, red wine sauce

Cappuccino with amoretto cream

Coffee and chocolates

Menu J – £50.00 (£56.00 with additional * second course)

Monkfish and Cumbrian ham salad

* Clear chicken broth with leek and prunes

Braised haunch of venison steak with wild mushrooms, red cabbage and fondant potato

Chocolate mousse, lemon cream brulee and meringue with berries

Coffee and chocolates

Menu K – £55.00

Seared Scottish scallops

Grilled veal cutlet, sautéed girolle mushrooms, fondant potatoes and tarragon sauce

Marinated pineapple in dark rum with pineapple sorbet

Coffee and chocolates

Vegetarian Alternatives

Starters

Pea and basil soup

Red onion tart with goat's cheese and rocket salad

Salad of asparagus and egg with caper mayonnaise

Anti-pasta of marinated artichoke, asparagus, egg mayonnaise and grilled vegetables

Melon and mango salad with vanilla dressing

Mains

Artichoke heart with spinach, salsify and wild mushroom sauce

Grilled polenta with grilled peppers and pesto sauce

Goat's cheese and onion tart with roasted plum tomatoes

Roast butternut squash risotto, parmesan shavings and rocket salad

Sautéed portobello mushrooms with spinach in puff pastry case served with tarragon sauce

Roast teriyaki tofu with grilled vegetables and sautéed spinach