

PRIVATE DINING MENU

Roasted Jerusalem Artichoke Soup

Soft Goat cheese, chicory, hazelnut & watercress

Baked Farinata, fennel, kale & sweet peppers

Ham Hock & Goose Breast Terrine, celeriac remoulade & cornichons

Seabass, lemon, basil & chilli

Hereford Beef Fillet roasted bone marrow,
peppercorn sauce, spinach & creamed potatoes (£6 supplement)

Spatchcock Baby Chicken, hot pepper sauce, green salad & chips

Fillet of Salmon, roasted fennel, chard & chive butter sauce

Wild Mushroom & Mascarpone Ravioli, sage & chestnut butter

Cassoulet of Winter Vegetables, curly kale & black beans

Salted Caramel Cheesecake, salted caramel ice cream

Honey Roast Pear, mulled wine sorbet

Pecan Tart, clotted cream

Chocolate Pot, crème fraiche, rosemary & almond praline

Selections of Cheeses, spelt crackers, pear & date chutney