

PRIVATE DINING MENU

Our Private Events Menu are created by using the best seasonal produce, sourced from local, sustainable suppliers. Please select one starter, one main & one dessert course to create your set menu that will apply for all guests.

STARTERS

- Chicken liver parfait, Madeira jelly, toasted brioche **12.5**
- Pumpkin & parmesan velouté, toasted seeds, truffle oil **12.5**
- Pressed terrine of smoked ham hock & smoked chicken, celeriac remoulade, grapes **13.5**
- Organic salmon tartare, pickled vegetables, soda bread **13.5**
- Salt baked beetroot salad, goat's curd, apple & pine nut dressing **14**
- Lambton & Jackson smoked salmon, traditional garnish, rye bread **14.5**
- Lobster bisque, herb dumpling, lobster oil **15**
- Seared scallop, cauliflower velouté, capers **15**

MAINS

- Aged parmesan risotto, truffle pesto, pickled girolles **20**
- Wild mushroom ravioli, sautéed artichokes, morel velouté **22**
- Dingley Dell pork belly, smoked bacon & cabbage, potato purée, cider jus **21**
- Poached smoked haddock, crushed cauliflower, tender stem broccoli, lemon butter sauce **23**
- Roast corn-fed chicken, glazed wild mushrooms, fondant potato, cep velouté **25**
- Steamed fillet of sea bass, young fennel, leek hearts, shrimp ravioli, shellfish bisque **26**
- Roasted rump of lamb, grilled fennel, smoked garlic potato purée, confit tomato **27**
- Fillet of halibut, seaweed crushed potatoes, mussel velouté **35**
- Fillet of beef Wellington, sautéed potatoes, hispi cabbage, red wine jus **38**

DESSERTS

- Cinnamon crème brûlée, poached pear, hazelnut shortbread **7.5**
- Lemon posset, blueberry compote, warm vanilla beignet **7.5**
- Tiramisu, mascarpone mousse, pistachio, coffee ice cream **7.5**
- Arctic Roll, spiced plum consommé **8**
- Cold chocolate fondant, milk ice cream **7.5**
- Vanilla cheesecake, poached apple, blackberry sorbet **7.5**
- Passionfruit parfait, banana & passionfruit sorbet **8**
- Selection of British cheeses, grapes, celery & oat biscuits **12**

CHEESE COURSE

- British cheeseboard (each board serves approximately 10 guests) **60**

TEA OR COFFEE

- With a selection of petit fours **6.5**



Please be aware that some dishes may contain traces of nut, dairy products or lead shot. Should you or any of your guest suffer from any food allergies or intolerance please let the Events Team know when placing your order so we can arrange suitable alternatives. We add a 12.5% discretionary service charge to your bill, but of course it is completely up to you.