



PRIVATE DINING

Sample Menus - we love to create bespoke menus for you
and your guests

Homemade bread is offered for all guests crafted
with your chosen menu in mind

To Start

Griddled langoustine, kimchi mayonnaise, crispy Nori
Gin and beetroot cured Scottish salmon, tarragon emulsion,
beetroot carpaccio, celeriac remoulade

Pan Seared scallops, chorizo crumb, chive beurre blanc, sea
vegetables, chorizo oil

Shredded chicken, endive, orange, pumpkin seeds, stilton, fig
dressing

Pulled ham hock terrine, pickled vegetables, mustard mayo
Beef cheek croquette, pickled vegetables, horseradish cream

Smooth chicken liver parfait, red onion jam, toasted brioche

Torn burrata, heirloom tomatoes, olives and rocket salad,
balsamic

Mushroom and parmesan arancini., mushroom ketchup

Falafel, whipped feta, heritage beets





Main Course

Chicken supreme filled with spinach and Italian sausage,
garlic and herb sautéed potatoes, fine ratatouille, roast
tomatoes with balsamic glaze

Roasted chicken breast, chicken crackling, herb infused
potato fondant, hispi cabbage, braised carrot and
chicken jus

Lamb rump with garlic and herb crust, champ mash,
French beans, rosemary jus

Slow braised beef blade, horseradish creamed potatoes,
bourguignon sauce, roasted root vegetables

Fillet of beef Wellington, fondant potatoes, tender-stem
and carrots, port jus

Confit pork belly, black pudding and herb crushed
potato, French beans, caramelised apple, Calvados gravy

Pancetta wrapped pork fillet, celeriac and potato
dauphinoise, honey roasted carrot, sage jus

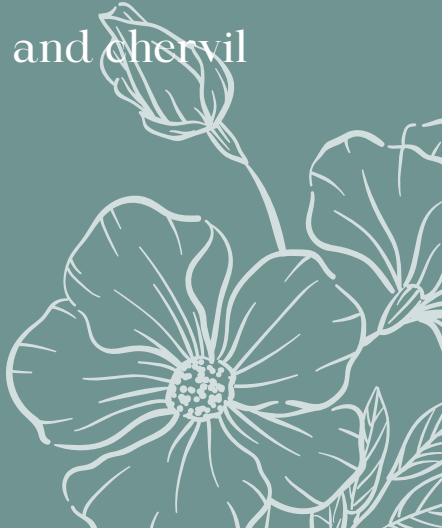
Venison loin and pie, beetroot, greens and black garlic

Sea bass fillet, potato rosti, tender-stem, Pico de gallo

Herb crusted fillet of Salmon, parmentier potatoes,
ratatouille, hollandaise.

Cornish Cod, miso and hazelnut, samphire and sea herbs

Bream, potato puree, asparagus, prawn and chervil
cream





Desserts

White chocolate panna cotta, dark chocolate crumble & orange mascarpone cream

Lemon & Italian meringue tart, Chantilly cream, strawberries & mint

Eton mess, seasonal mixed berries, vanilla cream, meringue kisses & berry compote

Dark chocolate & amaretto cherry torte with pistachio brittle

Lemon & lime posset, shortbread & summer berries

Sticky toffee pudding, toffee sauce, honeycomb & vanilla ice cream

Triple chocolate brownie, salted caramel ice cream & chocolate sauce

Strawberry & white chocolate cheesecake with macerated strawberry

Apricot and Almond Tart, clotted cream ice cream

Rhubarb trifle, shortbread

Trio of desserts - Lemon posset, Eton Mess, Triple chocolate brownie

Please ask about our cheese offering