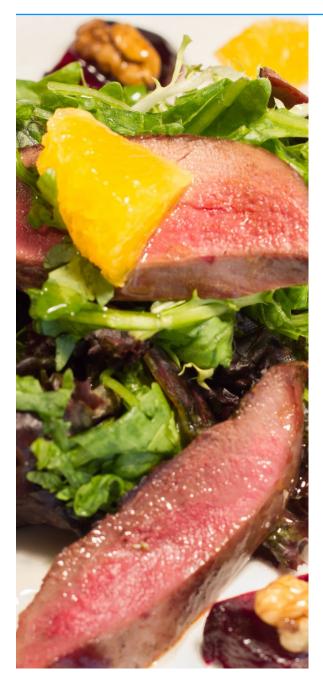


## Private Dinners



# • Smoked chicken and pine nut salad with walnut oil dressing

- Gravalax with cucumber and crème fraiche
- Warm leek, Montgomery cheddar with thyme tart
- Salad of smoked eel with horseradish cream
- Salad of king prawn & avocado with a sweet chervil dressing
- Tomato and basil soup with tapenade toast

#### Starters

- Classic prawn cocktail
- Seasonal melon
- Glazed goats cheese on sourdough toast with crisp leaves and balsamic dressing
- Salad of roast Mediterranean vegetables with basil pesto
- Locally smoked salmon with cracked black pepper & lemon
- Pressed terrine of duck confit, tomato and basil sauce

# Private Dinners





#### Main Course

- A choice of roast beef, pork or lamb served with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy (mustard, horseradish, apple & mint sauce as appropriate)
- Braised shin of beef in a red wine and shallot sauce on mash with seasonal greens
- Roasted loin of pork with glazed apple, black pudding served with creamed leeks roasted carrots and Dauphinoise potatoes
- Braised lamb shank, rosemary roasted new potatoes, confit carrot, honey and rosemary jus
- Supreme of salmon, parsley crushed new potatoes, leek and caper vinaigrette
- Grilled free range breast of chicken with pancetta and figs
- Roast stuffed saddle of lamb, red wine and tarragon sauce

- Torpedo of guinea fowl, Madeira sauce & wild mushroom tagliatelle
- Pan-fried mackerel fillet, potato and beetroot salad
- Roast canon of lamb, champ potato and braised red cabbage
- Rare roast sirloin of beef with horseradish cream, garlic roast potato, chantenay carrots and fine beans
- Paupiette of lemon sole with a salmon mousse and chablis sauce

### Vegetarian Options

- Brie and roquette galette
- Roast Provencal vegetable tartlet
- Winter vegetable casserole with port poached mushrooms & herb dumplings
- Blue cheese and cauliflower gratin, garlic roasted new potatoes

# Private Dinners





### Puddings

• Chocolate roulade

• Summer berry tart

Chocolate mousse

Lemon tart

Banoffee pie

• French apple tart

Tiramisu

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White chocolate & raspberry cheesecake

- Sticky toffee pudding with caramel sauce
- Lemon Posset
- Warm treacle tart
- Pearson's classic Sherry Trifle
- Warm chocolate brownie, orange cream and a rich chocolate sauce
- Sticky ginger cake with thick custard
- Apple pie & vanilla ice cream

#### Cheese

Supplement charge for cheese will apply Selection of local and continental cheese with grapes, celery & biscuits

### Coffee, Tea & Tisane

(V) suitable for vegetarians. Dishes may contain fish bones. We prepare all our food in kitchens with products containing gluten & nuts. Our menu description do not contain all ingredients so please ask a member of staff before ordering if concerned about the presence of allergens in our food. Some of our dishes may contain alcohol.