



PRIVATE DINING MENU

Our 3 course private dining menu is available from £32.00 per person.
Please select one starter, one main and one dessert for all guests.

STARTERS

Tomato and red pepper soup (GF), (V)
Shredded basil

Chicken liver parfait
Bloomer shards & sweet onion chutney

Cantaloupe melon stack (GF)
Mango & passion fruit salsa

Smoked haddock, leek and cheddar cheese tart*
Cheese fondue paint

Leek & potato soup (GF)
Crispy fried leeks

Beetroot & goats cheese tart
Sticky balsamic glaze

*These dishes incur an additional £3.00 supplement per person

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MAINS

Chicken fillet wrapped in pancetta
Herb diced potatoes & ratatouille

Roast cod loin (GF)
Potato rosti cake, spinach & asparagus

Thyme roasted loin of pork (GF)
Roast potatoes, seasonal vegetables



(MAINS CONTINUED)

Roast sirloin of beef*

carved sirloin steak, roasted thyme potatoes, parsnips and carrots, and a red wine jus.

Sweet potato & red pepper frittata (V) (GF)

Rocket, feta & asparagus

Wild mushroom & thyme gnocchi

Blue cheese gratin

*These dishes incur an additional £6.00 supplement per person

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DESSERTS

Cherry bakewell tart

Clotted cream ice-cream

Chocolate orange indulgence

Mango coulis

Lemon Pannacotta Pie

Fruits of the forest compote

Apple & Blackberry crumble tart

Crème anglaise

Raspberry Frangipane Flan* (VG)

Raspberry paint & fresh raspberries

Salted caramel cheesecake

Chocolate pencil

*These dishes incur an additional £3.00 supplement per person

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CHEESE COURSE

Selection of cheeses*

served with chutneys, grapes and crackers

*This additional course incurs a supplement charge of £10.00 per person.