

Private Dining Menus

All served with complimentary Tortano Sourdough Bread
& Pitted Harlequin Olives

LUNCH & DINNER MENUS

We kindly ask you to choose one menu for the entire party.

For parties of 18 or above, we will ask you to pre-order dishes for each guest ahead of your event.

Dietary requirements can be catered for, please advise your events manager.

* indicates gluten free option

CHEESE

An additional cheese course can be added to all menus for a supplement of £10pp.

Selection of Neal's Yard Cheeses with Orkney Oat Cakes & Fig Chutney

FRESH MINT TEA, COFFEE & PETIT FOURS

£4pp

MENU A

£50 pp

Oak Smoked Salmon with Lemon and
Toasted Sourdough Bread

Ham Hock Terrine, Piccalilli, Crusty Sourdough

Jerusalem Artichoke Soup, White Truffle Oil*

Chermoulah Spiced Corn-fed Chicken,
Black Garlic Hummus, Chicken Cigar

Tiger Prawn Risotto, Curry Sauce, Crispy Shallots

Spiced Lentils, Roasted Baby Artichokes,
Aubergine Purée*

Served with Sautéed Green Beans with Lemon Oil
& Hand Cut Chips*

Mars Bar Cheesecake, Crème Fraîche

Glazed Lemon Tart, Candied Lemon Zest

Seasonal Sorbet*

MENU B

£56 pp

Dressed Dorset Crab, Avocado Salad*

Chicory & Walnut Salad, Blue Cheese Dressing*

Beetroot, Ragstone Goat's Cheese & Walnut Salad*

Fillet of Atlantic Cod, Spinach, Saffron & Clam Sauce*

Breast of Corn-Fed Chicken,
Savoy Cabbage, Tarragon Cream*

Fragrant Sweet Potato Mash, Wild Mushrooms,
Salsify, Kale*

Served with Baby Kale Salad with Pecorino & Walnuts
& Hand Cut Chips*

Mars Bar Cheesecake, Crème Fraîche

Elderflower & Prosecco Jelly, Jersey Cream*

Seasonal Sorbet*

MENU C

£60 pp

Plancha Tiger Prawns, Chilli Dressing, Burnt Lime

Sautéed Scallops, Cauliflower Purée, Hazelnut Crumble*

Watermelon & Feta Salad, Red Onion,
Raspberry Balsamic*

Roasted Tuna, Pistachio Crust,
Aubergine Caviar, Fennel Salad*

Breast of Corn-Fed Chicken,
Truffled Pecorino Cappuccino*

Taglierini Pasta, Tomato, Chilli, Garlic

Served with Sautéed Green Beans with Lemon Oil
& Aspen Fries, Parmesan & Truffle Oil*

Elderflower & Prosecco Jelly, Jersey Cream*

White Chocolate & Earl Grey Crème Brûlée*

Seasonal Sorbet*

Private Dining Menus

MENU D

£65 pp

Burrata, Cherry Tomatoes, Almonds, Honey & Thyme*
Dressed Dorset Crab, Lobster & Avocado Salad*
Caramelised Onion Tart, Colston Bassett Stilton

Monkfish, Grilled Chorizo, White Beans, Olive Oil*
Rump of Welsh Lamb, Caponata, Aged Balsamic,
Herb Dressing*
Wild Mushroom Risotto, Aged Parmesan, Fresh Herbs*
Served with Sweet Potato Mash and Creamed Spinach Hollandaise,
Nutmeg*

Whisky & Brown Butter Brioche Pudding
White Chocolate & Earl Grey Crème Brûlée*
Seasonal Sorbet*

MENU E

£72 pp

Carpaccio of Beef, Horseradish Mayonnaise*
Loin of Bluefin Tuna Tartare, Avocado*
Asparagus, Fried Duck Egg, Black Truffle*

Grilled Native Lobster Thermidor*
Fillet of Scottish Angus Steak, Rosti, Spinach,
Morels, Madeira Jus*
Porcini Mushrooms, Parmesan Polenta, Basil Dressing*
*Served with Rocket & Parmesan Salad,
Aspen Fries, Parmesan & Truffle Oil,
Chargrilled Asparagus, Rock Salt & Lemon**

Whisky & Brown Butter Brioche Pudding
Warm Valhrona Chocolate Pot
Seasonal Sorbet*

Canapés

Prices are set per item
Minimum order of 20 per canapé

DRINKS RECEPTION PACKAGE

Glass of Taittinger Champagne and 3 x canapés of your choice per person
£20pp

FISH & SHELLFISH

Fried Langoustines with Romesco Sauce* £4

Crab Mayonnaise with Pickled Kohlrabi
& Salmon Roe* £3

Formans London Cure Smoked Salmon Crostini £2

MEAT & POULTRY

Iberico Ham & Cep Croquettes £3

Duck Liver Mousse, Tomato Marmalade, Brioche Toast
£2.5

Chicken Cigars with Almond and Cinnamon £2.5

Duck Spring Rolls with Plum Sauce £2.5

Mini Yorkshire Pudding with Grilled Beef Fillet
and Horseradish £3.5

VEGETARIAN

Wild Mushroom Arancini with Truffle Mayonnaise £2

Beetroot Hummus* £2

Mini Welsh Rarebit £1.5

Wild Mushroom and Thyme Tartlets £2.5

SWEET

Chocolate Brownie £1.5

Mini Lemon Tart £1.5

Mini Valrhona Hot Chocolate Pot* £2

SUBSTANTIAL CANAPÉS

£4.5 each

Mini Hamburger with Wild Rocket, Gherkin and Ketchup

Almond Coated Chicken Goujons with Aioli*

Saffron Risotto*

Rare Tuna Salad with Soy and Ginger Dressing*

Lemon Sole Goujons and Tartare Sauce

Macaroni Cheese with Crispy Bacon

Gluten free option available, please advise your events manager.