



## 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**

Chilled watercress soup, potato, horseradish, pickled shallot **12.5**

Sea bream tartar, compressed cucumber, pick grapefruit, sorrel **14.5**

Heritage beetroot salad, goats curd, apple, pinenut dressing **13.5**

Seared tuna carpaccio, raw vegetables, Asian vinaigrette **15**

Lambton & Jackson smoked salmon, traditional garnish, rye bread **14.5**

Dorset crab cocktail, avocado mousse, tomato jelly, sea hearbs **16.5**

## **MAINS**

Pea & broad bean risotto fresh ricotta, pea shoots, mint oil *20*

Wild mushroom tortellini, sautéed artichokes, parmesan velouté *22*

Glazed Suffolk pork belly, cabbage & bacon roll, smoked potato purée, cider jus *21*

Poached organic salmon, seaweed crushed potatoes, asparagus, hollandaise sauce *23*

Steamed fillet of sea bass, young fennel, leek hearts, shrimp ravioli, shellfish bisque *27*

Roasted rump of lamb, fondant potato, grilled tenderstem broccoli, thyme jus *28*

Roast breast of corn fed chicken, truffled potato purée, sautéed wild mushrooms, cep velouté *25*

Fillet of beef Wellington, sautéed potatoes, hispi cabbage, red wine jus *40*

## **DESSERTS**

Basil panna cotta, macerated strawberries, vanilla *8*

Malted milk chocolate mousse, chocolate crumble, toasted hazelnut cream *8*

Lemon posset, blueberry compote, warm vanilla beignet *7.5*

Vanilla cheesecake, roasted peaches, raspberry sorbet *8*

Eton mess *8*

Cold chocolate fondant, milk ice-cream *8*

Tiramisu, mascarpone mousse, pistachio, coffee ice-cream *8*

Selection of English cheeses, grapes, celery, oat biscuits *12*

## **CHEESE COURSE**

English cheeseboard (each board serves approximately 8 guests) *55*

## **TEA & COFFEE**

Served with a selection of petits fours *5pp*

*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.*