

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*

Mackerel tartare, compressed cucumber, pink grapefruit, sorrel *13.5*

Artichoke salad, pickled mushrooms, crispy hen's egg, truffle dressing *14*

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

Terrine of smoked ham hock, celeriac and shitake, sauce gribiche *12.5*

Lambton and Jackson smoked salmon, traditional garnish, rye bread *13.5*

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

MAINS

Pea and broad bean risotto, goats curd, pea shoots, mint oil **20**

Parmesan gnocchi, sautéed girolles, rocket pesto, sage beurre noisette **21**

Glazed Suffolk pork belly, cabbage and bacon roll smoked potato purée, cider jus **20**

Smoked haddock, seaweed crushed potatoes, asparagus, hollandaise sauce **23**

Steamed fillet of sea bass, young fennel, leek hearts, shrimp ravioli, shellfish bisque **26**

Roast rump of salt marsh lamb, Boulanger potatoes, aubergine purée,
grilled courgettes, warm tomato & olive dressing **27**

Roast breast of corn fed chicken, Parmesan gnocchi, baby spinach, wild mushrooms,
cep velouté **25**

Fillet of beef Wellington, cep purée, potato croquette, red wine jus **38**

DESSERTS

Jasmine panna cotta, poached apple, lime syrup **7.5**

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 **7.5**

Eton mess **8**

Cold chocolate fondant, milk ice cream **7.5**

Tiramisu, mascarpone mousse, pistachio, coffee ice cream **7.5**

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

CHEESE COURSE

English cheeseboard (each board serves approximately 8 guests) **50**

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.