

# RSM Private Dining Menu

## Starters

Pressed confit duck, cranberry & apricot terrine, celeriac remoulade, quince jelly

Oak smoked salmon, apple, pickled red onion, watercress, lemon dressing

Marinated aubergine, pepper & courgette, charred Halloumi & balsamic glaze (V)

Homemade soup of the day

## Mains

Guinea fowl supreme, braised red cabbage, parsnip, golden sultanas & Madeira jus

Seared Seabass fillet sauteed salsify, crayfish tortellini  
with shellfish oil, fennel cress & vermouth sauce

Pumpkin & goats cheese ravioli, spinach,  
forest mushrooms & sage cream (V)

Caesar salad with chargrilled chicken, croutons, fresh anchovies  
& soft-boiled free-range egg

## Desserts

Fresh fruit salad with lemon sorbet

Apple tart, butterscotch sauce & vanilla cream

Lemon cheesecake with cinnamon spiced berry compote

Chocolate truffle torte, orange syrup

Lavazza coffee & chocolate mints

**2 Courses £27.50**

**3 Courses £33.50**

Prices include VAT

If you have any food allergies or intolerances, please speak to your waiter