

# Private dining menu

A party of eight or fewer can choose on the day, subject to availability.  
If you have more than eight guests, please pre-order from this menu.

**Welcome drink** – 6 pp or 4 pp for a mocktail.

**Canapés** – silver package 4.5 pp or gold package 7 pp

## Starters

Soup of the day

Tomato & mozzarella salad, pesto micro cress, **(V)**

Pressed chicken terrine, red onion chutney, toasted brioche

Salmon & dill gravadlax, lemon shallot caper vinaigrette

## Main courses

Seared Pork fillet, roasted new potato, Calvados cream sauce, sage & apple puree, fine beans

Haddock fillet, roasted with Mediterranean vegetables, watercress sauce, roasted new potato,

Pumpkin and ricotta ravioli, pesto cream sauce, roasted butternut squash & toasted sunflower seeds **(V)**

21 day aged English sirloin steak served with watercress, bearnaise sauce and fries  
**(Steak supplement +10)**

## Side dishes for the table

Sweet potato fries 4.5   Garden salad 4   French fries 4   Buttered peas 4

## Desserts

Lemon meringue Dome with fresh raspberries & raspberry coulis

Strawberry and vanilla cheesecake, berry coulis, honeycomb

A mango & passion fruit torte, tropical compote

Fresh fruit salad, served with a lemon sorbet

Cheese - Cheddar, Stilton and Brie, plum chutney, fresh pear, and crackers **(supplement +3)**

Coffee and chocolate mints

**2 courses 35**

**3 courses 43**

GF - Gluten Free

V - Vegetarian

**\*If you have any food allergies or intolerances, please speak to one of the service team\***