

# 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.

## Starters

Soup of the day

Smoked salmon with horseradish cream & honey mustard dressing

Goats cheese & red onion tartlet

Prosciutto, maple syrup roasted figs & rocket leaves

## Main courses

Corn fed Chicken supreme, potato fondant, curly kale, carrot puree, & red wine jus

Seabass fillet with Moroccan cous-cous & arrabbiata dressing

Potato gnocchi roasted pepper sauce Mediterranean vegetables & black olives

21-day aged English sirloin steak served with watercress, bearnaise sauce & fries

*(Steak supplement +10)*

## Side dishes for the table

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

## Desserts

Lemon meringue dome with fresh raspberries & raspberry coulis

Raspberry & vanilla cheesecake, berry coulis, honeycomb

Mango & passion fruit torte, tropical compote

Fresh fruit salad, served with a lemon sorbet

Cheddar, Stilton & Brie, plum chutney, fresh pear, & crackers *(supplement +3)*

Coffee & chocolate mints

**2 courses 35**

**3 courses 43**

GF - Gluten Free

V – Vegetarian

Ve - Vegan

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