

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 **Champagne** or **Berry Bellini** or **Royal Fizz** - 4 pp for a mocktail **RSM Punch** or **Shirley Temple**

Canapés

4.5 pp silver package - **Cheese straws, marinated olives & mixed Crisps**

7 pp gold package - **Smoked salmon blini with dill creme fraiche & vegetable spring roll with sweet chilli**

Starters

Soup of the day

Salmon & Crab Salad

Oaked Smoked salmon, fresh picked crab & shallot caper vinaigrette, rocket,

Pressed Ham Hock Terrine,

Duo of beetroot, toasted brioche

Orange & Saffron Poached Fennel,

Quinoa, pomegranate & sesame seed salad tahini dressing (vegan)

Goats Cheese & Caramelized Red Onion Buckwheat Tartlet

Rocket, confit tomato, balsamic glaze v

Crispy Prosciutto & Maple Syrup Roasted Figs

Avocado mousse & rocket

Main courses

Duo of Pork

Braised pork belly & seared fillet, caramelized cauliflower puree,

Colcannon potato cake, brandy cream sauce (GF)

Seared Fillet of Seabass

Pepper, courgette, aubergine ragout, watercress sauce, cocotte potatoes (GF)

Stuffed Chicken Supreme with Tomato & Mozzarella

Couscous salad, arrabbiata sauce

Pea Risotto

Garden Peas, mascarpone & lemon (v) (GF)

Chicken Caesar Salad,

Soft-boiled egg, anchovies, crisp baby gem leaves & croutons

Potato Gnocchi Ratatouille

Sautéed with roasted pepper sauce, black olives & cavolo nero crisps V

Poached Salmon Salad

Poached salmon, beetroot and minted new potato salad, lemon & dill hollandaise sauce

Side dishes for the table

Minted New Potatoes, French fries, Garden Peas, Fine Beans & Shallots

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

Desserts

Chocolate & Seville Orange Torte,
Burnt orange segments, mint crisps

Vanilla Panna Cotto
Mixed berry compote

Chocolate brownie

Confit mixed berries & coconut yoghurt (VE&GF)

Cheddar, Stilton and Brie with Plum Chutney & Pear

Fresh Fruit Salad,

Served with a lemon sorbet (GF)

Three scoops of ice cream or sorbets from our daily selection (GF)

Coffee & chocolate mints

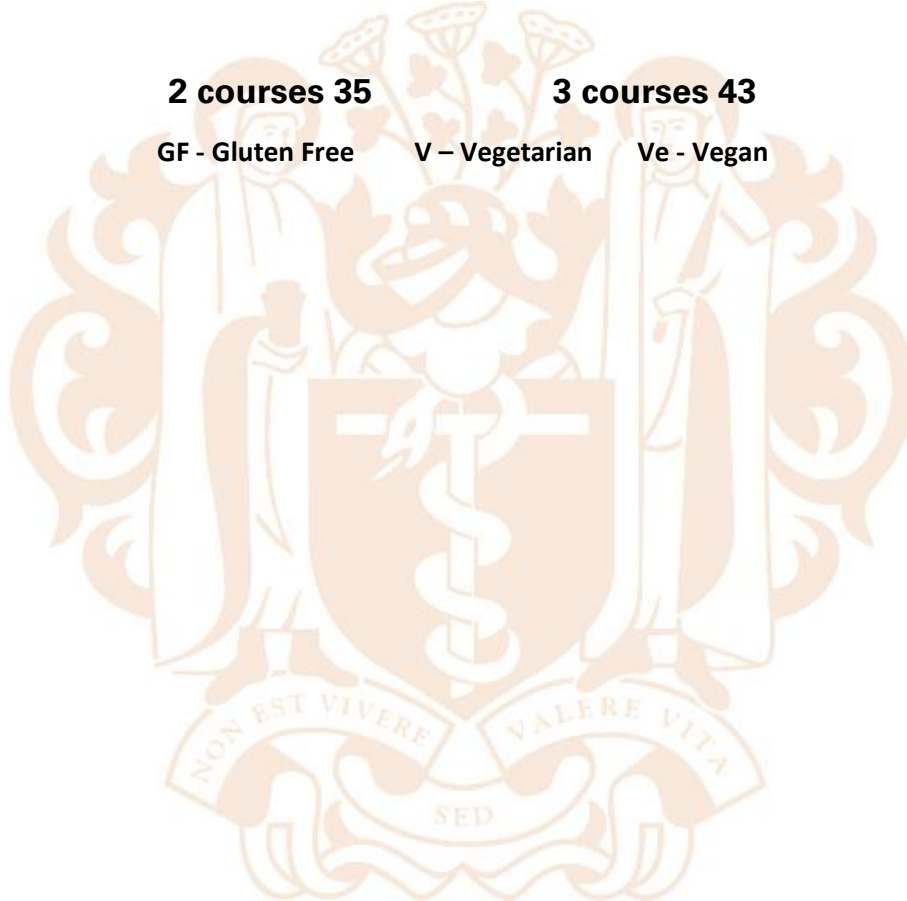
2 courses 35

3 courses 43

GF - Gluten Free

V – Vegetarian

Ve - Vegan



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