

Private Dining Set Menus



62.00 per person

Watercress Velouté (v) with horseradish cream

Seared Mackerel pickled courgette, horseradish cream and lemon oil

Peach & Raspberry Roulade

Coffee, Tea and Petits Fours

main course is served with a selection of herb buttered peas & broad beans and mash



75.00 per person

Oak Smoked Salmon with capers & shallots

Duck Confit tenderstem broccoli and Iyonnaise potatoes

Black Forest Gâteau (v)

## Coffee, Tea and Petits Fours

main course is served with a selection of herb buttered peas & broad beans and mash



67.00 per person

Artichoke, Black Olive and Ricotta Tart (v)

Grilled Spatchcock Chicken with Salsa Verde

Carrot Cake (v)

## Coffee, Tea and Petits Fours

main course is served with a selection of herb buttered peas & broad beans and mash



82.50 per person

Seared Scallops cauliflower purée and herb oil

> Filet au Poivre with peppercorn sauce

Baked Vanilla Cheesecake (v)

Coffee, Tea and Petits Fours

main course is served with a selection of herb buttered peas & broad beans and mash

👓 VEGETARIAN MENU 🕬

60.00 per person

Superfood Salad (vg)

Twice-baked Soufflé (v)

Apple Strudel (v) with whipped cream

## Coffee, Tea and Petits Fours

main course is served with a selection of herb buttered peas & broad beans and mash

## **OPTIONAL UPGRADES**

Canapé Selection 3 items 10.50 per person Additional Cheese Course 15.00 per platter

(v) vegetarian (vg) vegan

Please note our menus change seasonally. We can cater for dietary requirements and kindly ask to be advised in advance