

Sample Private Dining Menus

For private dining parties over 10



Menu A

Porcini mushroom velouté
Parmesan croutons

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Slow roasted crispy duck confit with caramelized butternut squash
Tender-stem broccoli, Madeira jus

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Warm Bramley apple pie
Caramelised pecan-ripple ice cream, maple syrup

£60 per person

Menu B

Caramelized Cerney Ash goat's cheese, compressed watermelon,
Belgium endive, honey-soy dressing

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Pan-roasted stone bass fillet, aromatic provencal vegetables
fig balsamic glaze and basil pesto

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Yuzu crème Brulée with spiced oranges

£68 per person

Menu C

Spicy yellowfin tuna tartar,
pickled radishes, soft quail's egg, crusty sourdough, wasabi remoulade

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Slow roasted tournedos of Rose County beef with wild mushroom melt
braised potato, candied shallots, truffle jus

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Lemon curd macaroon
fresh raspberries, ginger ice cream

£74 per person

Please advise your events coordinator of any dietary requirements.
All dietaries will be catered to accordingly
Vegetarian options available upon request