

## Private Dining Menus

You are required to choose one starter, main course and dessert for the whole party.

Should you wish to offer your guests a choice of 3 options (this applies to starter, mains and dessert including vegetarian) we would require you to provide the hotel with all your guest choice at least 14 days prior to the event. Please note a 10% supplement will be added to the menu price should you choose to offer a choice to your guests.

### **Menu One      £24.00**

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#### **STARTER**

Honey and Thyme Roasted Pumpkin Soup served with Toasted Pumpkin Seeds (v) (ve)(gf)

Chicken Liver Parfait served with Red Onion Marmalade and Toasted Brioche

Salmon and Dill Terrine served with Pickled Cucumber and Sourdough Melba Toast

#### **MAIN COURSE**

Lemon and Garlic Roast Chicken Breast

*Served with Dauphinoise potatoes, fine beans and peppercorn sauce*

Honey Mustard seared Fillet of Salmon

*Served with fondant potato and romesco sauce (gf)*

Ratatouille Stuffed Pepper with a Parmesan Crumb

*Served with Dauphinoise potato, rocket and aged balsamic vinegar (v) (gf)*

#### **DESSERT**

Vanilla Cheesecake served with Fruits of the Forest

Chocolate Profiteroles filled with Chantilly Cream and served with Frosted Berries

Fresh Fruit Salad served with Raspberry Sorbet (v) (ve) (gf)

## **Menu Two**

**£27.00**

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### **STARTER**

Minestrone Soup served with aged Parmesan and Basil Oil (v)(gf)

Oak Smoked Salmon served with Potato Rosti and Lemon Crème Fraiche (gf)

Duck & Orange Terrine served with Caramelised Orange, Autumn Fruit Chutney and Toasted Brioche

### **MAIN COURSE**

Smoked Bacon wrapped Chicken Breast

*Served with colcannon mash, grilled tomato, bean bundle and red wine sauce (gf)*

Herb & Parmesan Crusted Fillet of Salmon

*Served with dauphinoise potatoes and a warm tartare dressing*

Individual Sweetcorn and Cheddar Macaroni Cheese

*Served with a seasonal salad and garlic bread*

### **DESSERT**

Vanilla Posset served with Shortbread Biscuit and Fresh Fruits

Chocolate Fudge Cake served with Chantilly cream and Frosted Berries

Red Wine Poached Pear served with Nougatine and Cornish clotted cream (v) (gf)

## **Menu Three      £30.00**

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### **STARTER**

Beetroot & Brandy cured Salmon gravlax served with Rye Melba Toast, Fennel Ceviche and Crème Fraiche

Pressed Ham Hock & Pea Terrine served with Piccalilli, Sourdough and Crackling

Panko Breaded Goat's Cheese served with Toasted Pecans, Cranberry Sauce and Seasonal Greens (v)

### **MAIN COURSE**

Slow Braised Blade of Beef

*Served with caramelised onion, fondant potato, grilled tomato and a peppercorn sauce (gf)*

Smoked Haddock Mornay

*Served with Dauphinoise potatoes, bean bundle and crispy prawns*

Grilled Vegetables Wellington

*Served with potato fondant, red pepper dressing and watercress (v)*

### **DESSERT**

Individual Tiramisu Pots served with Chocolate Dipped Strawberries

Passion Fruit Crème Brûlée served with Shortbread Biscuits

Selection of Seasonal Cheeses served with Assorted Biscuits, Fruity Chutney, Celery and Walnuts