

PRIVATE DINING

MINIMUM 20 GUESTS

Our menus are designed by our Executive Head Chef, using only the freshest seasonal ingredients.

**Three courses, including coffee and petit fours
£65.00 per guest**

A choice of the same one dish from each course is required for the whole party.

STARTERS

Poached fenland beetroot carpaccio, compressed granny smith, balsamic ketchup (gf) (ve)

Cauliflower panna cotta, cauliflower couscous, pickled mushrooms, fried cauliflower leaves, cep powder (gf) (ve)

Whipped rose ash goat's cheese, soused apples, caramelised pear, black garlic, basil crumb (v)

Portobello mushroom pâté, crispy artichokes, pickled celeriac, burnt onions, truffle tuile (v)

Searcys London Cure smoked salmon, pickled cucumber, horseradish cream (gf)

Cornish crab tart, pink grapefruit, lemon mayo, pickled radish, baby herbs (**£2.00 supplement**)

Torched Cornish mackerel, poached potato, seaweed tartare, samphire, lemon ketchup (gf)

Pressed Gressingham duck terrine, orange gel, kumquats, fennel, poached quail egg (gf)

MAINS

Wild mushroom buckwheat risotto, spinach, garlic chips, polenta, parsley oil (ve) (gf)

White onion and thyme tart, poached beetroot, salsify, swede, potato nest (ve)

Braised Hereford red beef faggot, truffle rosti poached carrots, parsnips, beef jus (gf)

Roast Southdown lamb rump, fondant potato, crispy cannelloni, cauliflower, tenderstem basil jus gras (**£2.00 supplement**)

Confit Gressingham duck leg, braised cabbage, gratin potato, chilli honey sauce (gf)

Poached and roasted Suffolk chicken, chicken leg bon-bons sweet potato, creamed spinach, roasted chicken juices

Seared Cornish cod, lobster and courgette ravioli, braised fennel, crushed potatoes, lobster bisque

Roasted stone bass, mussels, tomato concasse, poached potatoes, celeriac, basil veloute (gf)

(v) vegetarian (ve) vegan (gf) gluten-free (veo) vegan option available

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.



PRIVATE DINING

MINIMUM 20 GUESTS

Our menus are designed by our Executive Head Chef, using only the freshest seasonal ingredients.

Three courses, including coffee and petit fours £65.00 per guest

A choice of the same one dish from each course is required for the whole party.

DESSERTS

Blackberry mousse, compressed apple, pear gel, blackberry popcorn (ve) (gf)

Burnt banana fool, caramelised parsnip gel, poached dates, toasted oats (gf) (ve)

Searcys rum baba, gin marinated cherries, vanilla cream, honey tuile (v)

Bitter chocolate custard tart, caramelised figs, crushed pistachio (v)

Lemon curd, crispy basil sponge, pink peppercorn meringue, raspberry gel

Add an additional cheese course for **£10 per guest**

(v) vegetarian (ve) vegan (gf) gluten-free (veo) vegan option available

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.

