



## Private Dining £25 Menu

### Starters

Greek salad tomato, cucumber, olives, feta, gem lettuce

Freshly prepared seasonal soup

### Mains

Grilled chicken courgettes, peppers, potato gratin, red wine jus

Seabass fillet, steamed spinach, chili confit tomato, sauté  
potato with chorizo

Spinach and Ricotta lasagne served with tomato sauce

### Dessert

Forest berry cake

Salted caramel chocolate brownie

Fresh Fruit Platter



## Private Dining £30 Menu

### Starters

**Duck liver Pâté**, red onion chutney, tomato bloomer

**Chicken Caesar**, Gem lettuce, crispy bacon, parmesan crouton

**Freshly prepared vine tomato soup**, basil oil

### Main

**Pan fried Chicken breast**, wilted spinach, Mediterranean vegetables, steamed new potatoes, natural gravy

**Seared fillet of seabass**, Butter and dill potatoes, cherry tomato confit, lemon butter sauce

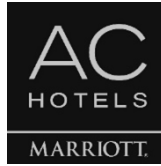
**Spaghetti & vegetable ratatouille**, Courgette, aubergine, peppers and tomato sauce

### Dessert

**Salted Caramel Brownie**, vanilla ice cream

**Flambé Crème caramel**

**Lemon tart**, passionfruit coulis



## **Private Dining £35 Menu**

### **Starters**

**Seafood salad**, Prawns calamari, chorizo, capers, shredded gem,  
cherry tomatoes.

**Parma ham and melon**, balsamic glaze

**Freshly prepared summer vegetable soup**, cracked pepper oil,  
vegetable crisp

### **Mains**

**Seared salmon fillet**, crushed garlic & new potato, cherry  
tomato and artichoke hearts

**Lamb cutlets**, honey glazed vegetables, red wine, mint &  
strawberry jus

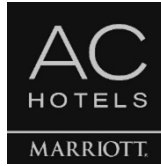
**Mushroom orzo**, sundried tomato, basil oil and parmesan  
crisp

### **Dessert**

**Poached Pear Tarte Tatin**, Chantilly cream

**Salted Caramel Mousse**, dark chocolate, piquant seasonal  
berries, rum sauce

**Tiramisu**, Mascarpone biscotti, Coffee ice cream



## Private Dining £40 Menu

### Starters

Slow cooked duck salad roquette, cherry tomatoes, balsamic dressing

White Crab meat cannelloni, melon & white wine vinaigrette

Roast butternut squash and sundried tomato soup, vegetable crisp

### Mains

Grilled fillet of beef Asparagus, baby vegetables, fondant potato, red wine jus

Seared fillet of monkfish, seasonal vegetables, Buerre Blanc

Panzerotti filled with mushroom, white wine cream sauce, pineapple salsa and truffle oil

### Dessert

Salted pistachio chocolate ganache, blueberry ice cream

Lemon tart, passion fruit sauce

Cream Catalan, lime zest & tequila sauce