



## Sample Private Dining Menu 2024

2 Courses £22.95 / 3 Courses £26.95

### **Starters**

**Soup of the Day** (V VG, GFIA)  
House Bread and Salted Butter

**Torpedo King Prawns**  
Panko Breaded King Prawns with Sweet Chilli and Soy Sauce

**Chicken Liver Parfait** (GFIA)  
Served with Caramelised Onion Chutney and Char Toasted Bread

### **Mains**

**Pan Seared Supreme of Chicken** (GFI)  
Green Peppercorn Sauce, Seasonal Vegetables, Mashed Potato

**Number 10 Traditional Steak Pie** (GFIA)  
Served with Puff Pastry Crown, Chive Mashed Potato and Seasonal Vegetables

**Scottish Battered Haddock** (GFIA)  
Served with Chips, Seasonal Salad, Lemon and Tartar Sauce

**Sweet Potato, Chickpea and Spinach Curry** (V, VE)  
Served with fragrant jasmine rice

### **Desserts**

**Sticky Toffee Pudding** (V)  
Served with Vanilla Ice Cream and Warm Toffee Sauce

**Cheesecake of the Day** (V)

**Hot Chocolate Fudge Cake** (V, VE)  
Served with Vanilla Ice Cream

**V – Vegetarian, VE – Vegan, VGA – Vegan Available, GFI – Gluten Free Ingredients, GFIA – Gluten Free Ingredients Available**

Please be aware that our food may contain or come into contact with common allergens.  
Please speak to your server for more information.