

£72 Per person

Private Dining Menu

KING ST
TOWNHOUSE

Arrival Drink

£72 Per person

Your choice of the following:

Glass of House Wine

Red / White / Rosé

Glass of Bubbles

Bottle of Beer

Starters

Seared Scallops

Romasco / Fennel / Apple (GF)

Chicken & Ham Hock Terrine

Cauliflower / Gherkin / Capers (GF)

Beetroot Tart

Goat's cheese / Hazelnuts / Herb dressing (N)(V)

Mains

7oz Fillet

Shin / Shallot purée / Tomato / Hen of the Woods mushroom / Thyme jus

Spiced Stone Bass

Saffron seafood risotto / Samphire (GF)

Celeriac Wellington

Spinach / Root vegetables / Red wine jus (VV)

Desserts

£72 Per person

Double Chocolate Torte

Ginger sponge / Glazed banana / Salted caramel

Baked White Chocolate, Mascarpone & Lemon Cheesecake

Lemon gin curd / Blueberries (V)

Pistachio & Polenta Cake

Raspberry sorbet / Fresh berries (N) (DF) (GF) (V)

£62 Per person

Private Dining Menu

KING ST
TOWNHOUSE

Arrival Drink

£62 Per person

Your choice of the following:

Glass of House Wine

Red / White / Rosé

Glass of Bubbles

Bottle of Beer

Starters

Mackerel

Beetroot / Horseradish cream / Orange (GF)

Duck Breast

Poached fig / Duck liver / Apple / Mini brioche

Cream of Wild Mushroom

Truffle yoghurt (GF) (V)

Mains

Salmon

Sweet potato purée / Chilli-dressed tenderstem broccoli / Baby fondant potatoes / Blush relish (GF)

Gnocchi

Heritage tomatoes / Basil / Mozzarella / Balsamic (VV)

Pistachio Crusted Lamb Loin

Fondant potato / Pea purée / Charred sweetcorn / Baby carrot / Lamb jus (N) (GF)

Desserts

£62 Per person

Chef's Dessert Trio

Chocolate & caramel choux / Manchester tart / Mini blueberry muffin

Chocolate Avocado Cake

Fresh berries / Cherry sorbet (DF) (GF) (VV)

Hazelnut Praline Sticky Toffee Pudding

Salted caramel / Vanilla ice cream / Toasted hazelnuts (N) (V)

£52 Per person

Private Dining Menu

KING ST
TOWNHOUSE

Arrival Drink

£52 Per person

Your choice of the following:

Glass of House Wine

Red / White / Rosé

Glass of Bubbles

Bottle of Beer

Starters

Cured Salmon

Compressed cucumber / Avocado / Black pepper crème fraîche / Grapefruit / Dill (GF)

Paprika Braised Pig Cheeks

Cauliflower purée / Burnt cauliflower / Caramelised apple

Roasted Spiced Celeriac Soup

Lime yoghurt (GF) (V)

Mains

Seabass

Bok choy / Tempura prawn / Fondant potato / Coconut sauce (GF)

Roasted Butternut Squash

Pearl barley / Feta cheese / Sage (V) (VV)

Corn-Fed Chicken

Potato fondant / Roasted onion purée / Heritage carrots / Wild mushroom sauce (GF)

Desserts

£52 Per person

Blackberry & Ginger Cheesecake

Fresh blackberries / Meringue

Vanilla & Tonka Crème Brûlée

Caramel & dark chocolate cookies (V) (GF on request)

Vegan Carrot Cake

Fresh orange / Candied walnuts / Blood orange gel (N) (DF) (VV)

Enhance Your Menu

Private Dining Menu

KING ST^T
TOWNHOUSE

Enhance Your Menu

Local Cheese Selection

Served with chutney, crackers and fruits

Starting from £8 Per person

Wine Flight

Selected by our Head Sommelier, your chosen wine flight will be expertly paired with your menu; creating the ultimate setting for an unforgettable occasion.

From vintage to New World, reds to rosés, each taste and flavour will take you on a journey through some of the world's most renowned vineyards - without leaving the comfort of your seat.

Starting from £30 Per person

Port Tong Experience

Guaranteed to add a touch of theatre to your dining experience, this 18th Century tradition will help you mark any occasion in style.

Choose your own port from our wine list or bring your favourite bottle from home and surprise your guests with our vintage Port Tong Experience. Using a combination of hot tongs and ice-cold water, our expert sommelier will sear your bottle open in one clean break in front of you.

Before you leave, we'll apply wax to the open bottle neck, providing you with a physical memento to take away.

Available on vintage ports starting from £50
