



PRIVATE DINING

# PRIVATE DINING MENU

## Starters

Please select one starter from one of the menus below

### Menu A £15

- Chicken and ham hock terrine with peas and crusty loaf
- Cod with sun-dried tomato crust, fine herb salad and olive oil dressing
- Grilled halloumi cheese, quinoa, pomegranate, watercress and chilli jam v
- Heirloom tomatoes, mozzarella, pesto, basil cress, balsamic and Nocellara olives v

### Menu B £18

- Devon white crab meat, avocado and Sicilian orange
- Duck and apricot presse, Cumberland sauce and stone-baked bread
- Chicken liver, brandy and garlic parfait, grape chutney and toasted brioche
- Warm goat's cheese and red onion tart, heirloom tomato salad and pear dressing v

### Menu C £21

- Crab fritter, gravlax, lemon mayonnaise and mizuna leaves
- Wild mushroom risotto and poached free range hen's egg with truffle oil v
- Carpaccio of Black Angus beef, mustard dressing, caperberries and Parmesan
- Tamarind-marinated salmon, seared Yellowfin tuna, mooli and wasabi

### Menu D £24

- Seared scallops, Stornoway black pudding and Bramley apple sauce
- King prawn, chorizo and white bean broth with saffron sourdough
- Fattoush salad, garlic prawns and smoked aubergine dip
- Snow crab, smoked salmon, avocado, pickled mooli and ginger

All prices are inclusive of VAT. An optional service charge of 10% will be added to your bill. Some of our dishes may contain nuts. Food allergies: Before you order your food and drinks please speak to our Hosts if you have any food allergies or intolerances. Choose one starter, one main and one dessert for your full party to dine from the same menu. For a pre-ordered selection menu of 3 starters, 3 main courses and 2 desserts (individual pre-orders are required 2 weeks prior) a surcharge of £15.00 per person will apply. Please note for selection menus, name cards are required at a surcharge of £2.00 per person

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## Intermediate Courses

- Lime sorbet and watermelon  
syrup ve £7
- Mango sorbet and papaya ve £7
- Risotto "Primavera" v £8
- Roasted pumpkin and cream  
soup with sunflower seeds  
and pumpkin oil v £8
- Creamed leek and potato soup  
with cheese straw v £8
- New Forest mushroom feuille,  
garden herb salad and chive  
dressing v £9
- Champagne granita with iced  
raspberries ve £9
- Pan-seared teriyaki salmon,  
pickled spring vegetables and  
ponzu dressing £10
- Red mullet, samphire and  
bouillabaisse dressing £18
- Salad of asparagus, pomegranate  
and seared sea scallops £20

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# PRIVATE DINING MENU

## Main Courses

Please select one main course from one of the menus below

### Menu A £29

- Lamb and feta burger, toasted focaccia, spiced mayonnaise and fries
- Roasted fillet and belly of Hampshire pig with crackling, sage dauphinoise, wilted greens and cider-infused jus
- Free-range chicken supreme, wild rice, sprouting broccoli, carrot pressing and pan juices
- Sun-dried tomato pappardelle, lemon thyme, goat's cheese, olives and basil v
- Warm asparagus and feta cheese tart, crushed new potatoes, heritage tomatoes and split vinaigrette v

### Menu B £31

- Pan-fried black bream, courgette flower beignet and ribbons with lemon gnocchi
- Pan-fried salmon with caramelised maple onions, sweet potato, pak choi and soya chilli dressing
- Slow-cooked duck, puy lentil and root vegetable casserole, duck crackling and merlot jus
- Shallot and garlic tarte Tatin, halloumi, green salad and crispy marjoram v
- Open ravioli of field mushrooms, garlic and tarragon with lemon emulsion v

### Menu C £33

- Boneless lamb shank confit, raisin couscous, asparagus, root vegetable skewer and cooking jus
- Sea bass fillet, Asian greens and shiitake mushrooms, saffron rice and tamarind oil
- Fillet of beef, dauphinoise potatoes, red onion marmalade, courgette bundle and red wine jus
- Roast breast of chicken, baby onions, smoked bacon, tarragon rösti potato with braised Chantenay carrots
- Roast fillet of beef, horseradish mash, wild mushrooms, broad beans, peas and port jus

### Menu D £39

- Roast rib of British beef, duck-fat roast potatoes, cauliflower cheese, roast root vegetables and gravy
- Herb-cruste rack of lamb, boulangère potatoes, asparagus bundle and thyme jus
- Whole lobster thermidor, Sicilian lemon dressed green salad and warm potatoes

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## PRIVATE DINING MENU

### Desserts

Please select one dessert from one of the menus below

All desserts include tea/coffee and petit fours

#### Menu A £18

- Glazed warm apple tart with Madagascar vanilla custard v
- Tonka bean panna cotta, macerated fruit and langues de chat biscuits
- Cambridge burnt cream, kirsch cherries and biscuits v
- Flourless chocolate cake, chocolate ice cream and fudge sauce v
- Profiterole filled with vanilla ice cream and hot chocolate sauce v

#### Menu B £19

- Warm pear and frangipane tart with crème Anglaise v
- Chocolate fondant, cherries and vanilla ice cream v
- Rhubarb crumble and honeycomb ice cream v
- Baked pineapple with honey and vanilla served with coconut ice cream v

#### Menu C £20

- Chocolate assiette  
Caramel chocolate mousse, white chocolate cheesecake, chocolate fudge cake and chocolate ice cream
- Sticky toffee pudding, toffee sauce and toffee ice cream v
- White chocolate bomb with raspberry sorbet
- Sherry trifle, strawberry and black pepper tuile
- Lemon cheesecake, raspberry sorbet and blueberry compote v

#### Menu D £23

- British cheeses, biscuits, ginger and pear chutney and grapes

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