PRIVATE DINING MENU

An exclusive private dining experience

Starters

Warm Goat's Cheese Salad (V)
Grilled goat's cheese, basil pesto, crisp salad leaves and honey and mustard dressing

Garlic & Basil Tiger Prawns
Basil-infused garlic cream, spring onions, toasted sesame seeds and sourdough

Baked Breaded Brie (V)
Golden crumbed Brie with spiced tomato and basil chutney

Warm Duck Rillette
Pickled cucumber, radish, fresh herbs and hoisin sauce

Thai-Spiced Salmon & Prawn Patties
Fresh pico de gallo and roasted lime

Pancetta-Wrapped Italian Mozzarella
Baked with rosemary, baby rocket and honey and mustard dressing

Main Courses

Pan-Roasted Chicken Supreme
Asparagus filling, pancetta, silky potato purée, seasonal vegetables and white wine and tarragon sauce

Herb-Crusted Baked Cod
Parmesan cream, smooth potato purée and fresh garden greens

Slow-Braised Blade of Beef
Red wine, thyme and garlic, parsley mash, roasted shallots and button mushrooms

Slow-Cooked Pork Belly
Crisp chorizo and sausage bonbon, fondant potato and sauce forestière

Mushroom Wellington (V)
Thyme and garlic mushrooms in puff pastry, roasted butternut squash and Madeira sauce

Slow-Roasted Stuffed Pepper (V)
Tomato and basil filling, crisp herb crumb and Moroccan-style couscous

Baked Salmon Fillet
Wilted spinach, saffron potatoes and white wine and dill emulsion

Desserts

Warm Chocolate Fudge Brownie
Mixed berries and vanilla ice cream

Vanilla & Blueberry Crème Brûlée
Caramelised sugar crust and buttery shortbread

Apple & Apricot Crumble
Golden crumble topping and warm crème anglaise

Lemon Cheesecake
Fresh raspberries, honeycomb crumb and clotted cream

Warm White Chocolate Blondie
Forest fruit compote and coffee ice cream

Milk Chocolate Semifreddo
Creamy mascarpone and pistachio crumb

(V) Vegetarian - subject to suitable ingredients being used.