SIGNATURE DINING MENU

An exclusive private dining experience

Starters

Warm Honey-Glazed Duck Breast Salad
Roasted sweet figs, crumbled feta and spiced beetroot

Wild Mushrooms in Madeira Cream (V)
Crisp filo pastry tart, topped with a soft-boiled quail egg in a golden panko crumb

Main Courses

Pan-Roasted Fillet Steak
Lincolnshire Poacher Welsh rarebit, buttery pommes Anna, seasonal vegetables and red wine and Dijon mustard sauce

Roasted Cod Fillet
Petits pois à la française with peas, lettuce, bacon and cream, served with lemon and thyme-scented baby potatoes

Asparagus & Spinach Risotto (V)
Mature vegetarian Italian-style hard cheese and toasted sunflower seeds

Desserts

Strawberry Cheesecake
Crushed pistachios and basil and vanilla ice cream

Warm Chocolate Fondant
Rich molten chocolate centre and vanilla ice cream

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