



## *Private Dining Menu One*

Veloute of cauliflower with stilton cream

Ballontine of ham with celeriac remoulard, port syrup

Salmon and sole terrine with tomato and saffron dressing

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Poached corn feed chicken in a light vegetable broth

Char grilled red sea bream with spring onion and crab risotto

Herb stuffed loin of West Country pork with calvados cream

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Lemon Meringue tartlet, raspberry sorbet, confit lemon zest

Honeycomb Parfait, Madeleine's, berry compote

Date and ginger pudding, vanilla bean ice-cream, salted caramel sauce

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£45 per person



## *Private Dining Menu Two*

Quail consommé

Carpaccio of monkfish with caviar dressing

Pan seared home smoked venison salad

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Lavender scented roasted duck breast with blackberry jus

Sauté fillet of John Dory with cray fish sauce

Roasted rump of English rose veal Madeira essence

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Baked lime cheese cake, mandarin sorbet, lemon curd

Hot chocolate tartlet, espresso ice cream, almond wafer

Orange and hazelnut crème Brulee, tuille biscuit

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£55 per person



### *Private Dining Menu Three*

Confit duck and foie gras terrine with toasted brioche

Warm lobster tart with tomato fondue

Pan seared scallops with braised pancetta

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Cannon of lamb with Provencal vegetables, olive jus

Poached fillet of turbot in a light curry sauce

Roast fillet of beef with snail crust red wine essence

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Chocolate fondant, raspberry sorbet, crème anglaise

Pineapple tarte tatin, crème fraiche sorbet, honey and thyme reduction

The Forbury cheese plate with raisin and walnut bread

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£65 per person