

Private Dining Menu Selector

Our menu selector means that you can create your own menu for your event. We recommend you select one dish per course for all your guests. If any of your guests have special dietary requirements we would be happy to cater for their requirements. If your party is able to pre order then a selection of two to three dishes per course is also an option.

Starters

Warm pigeon salad with raspberry dressing	£9.00
Roulade of smoked salmon with lemon and chive potato and herb vinaigrette	£8.50
Boudin of chicken and wild mushrooms with foie gras sauce	£9.00
Rillete of crab with spicy salsa and lemon dressing	£10.50
Pressed terrine of foie gras and cinnamon apples with port jelly	£12.50
Pan seared scallops with cauliflower puree and truffle cream	£11.00
Monkfish carpaccio with fennel salad	£10.50
Ham hock ballontine with sweet piccalilli	£9.00

Intermediate

Pina colada sorbet	£4.50
Champagne and strawberry sorbet	£4.50
Vodka and lime sorbet	£4.50

Soup

Asparagus and watercress soup with toasted almonds and herb cream	£8.50
Chilled gazpacho with herb oil and garlic croutons	£8.50
Spicy butternut squash veloute with toasted coconut	£8.50
Smoke chicken consommé	£9.50

Meat

Pot roast breast of corn fed chicken with wild mushrooms, leek and pancetta risotto with chicken veloute	£19.50
Roast rack of lamb with broad bean puree, sweet potato gratin, tomato and thyme essence	£26.50
Herb stuffed loin of pork with parsnip mash, petit onion and calvados cream	£18.50
Roast fillet of beef with wild mushroom fricassee and pink peppercorn sauce	£28.50
Honey glazed breast of duck with cherry jus	£20.00
Oven baked rump of lamb with rosemary crust, lamb sauce and boulangere potato	£21.50

Fish

Pan seared fillet of sea bass with tomato & olive crushed potato and salsa Verdi dressing	£22.50
Char grilled fillet of gilt bream with saffron cream	£18.50
Roasted loin of cod with prawn and caper butter	£20.00
Sauté fillet of sea trout with basil mash and Provencal vegetables	£19.00
Poached pave of salmon with sauce hollandaise	£18.50

Vegetarian

Lentil, spinach and brie struddle	£15.00
Butternut squash, broad bean and parmesan gnocchi with rocket salad	£15.00
Fine tart of red onion, spinach and wild mushroom with balsamic reduction	£15.00

Desserts

Rum baba, red berries, pistachio anglaise	£9.50
White chocolate delice, mandarin sorbet, raspberry puree	£9.50
Passion fruit cheesecake, minted strawberry salad, strawberry essence	£9.50
Brie, spiced pear chutney, crisp bread	£9.50
Chocolate fudge pudding, cherry compote, vanilla ice cream	£9.50
Apple streusel cake, baked cinnamon cream, vanilla anglaise	£9.50
Champagne mousse, rhubarb jelly, marinated strawberries	£10.50
Selection of English cheese, homemade fruit & nut bread, chutney	£10.50

Coffee and Petit Fours £4.50

Room Hire

Eden Room (maximum 36 guests) - £200.00

Library Room (maximum 10 guests) - £150.00

Cellar Room (maximum 12 guests) - £125.00