



## PRIVATE DINING MENU

### - STARTERS -

Celeriac and winter truffle velouté (v)  
Roast vine plum tomato & basil pesto soup (v)  
Traditional oak smoked salmon, horseradish cream, watercress, lemon  
Smoked mackerel rillettes, cucumber, dill, buttermilk  
Pickled herring, potato salad, saffron aioli  
Ham hock terrine, seasonal pickles, croutons  
Chicken liver parfait, pickles, chutney toast  
British charcuteries, olives, ricotta, sourdough  
Goats cheese, beetroot, walnuts, rye bread (v)  
Caramelised red onion & Caerphilly cheese quiche, endive salad (v)

### - MAINS -

Braised feather blade of Hereford beef, horseradish mash, glazed carrot, red wine jus  
Pan seared salmon, herb potato cake, samphire, chive beurre blanc  
Cotswold white chicken, new potato, spinach, wild mushrooms, sauce Diane  
Pan roast seabass, herb gnocchi, pak choi, sun dried tomato, herb oil  
Seasonal risotto, wild rocket, aged parmesan (v)  
Cotswold white chicken, white bean cassoulet, salsa verde  
Seasonal open lasagne, wild rocket, aged parmesan (v)  
Seasonal ravioli, herb cream, herb salad (v)  
Herb crusted baked pollock, pommes Anna, peas, & warm tartar sauce  
Braised shoulder of lamb, crushed new potato, capers, lemon, buttermilk, & mint

### - DESSERTS -

Pavlova, Chantilly cream, seasonal fruits  
Dark chocolate mousse, kirsch, cherry, cocoa nibs  
Madagascan vanilla panna cotta, strawberry, lemon  
Classic lemon tart, candied zest, sorbet  
Bitter chocolate tart, Maldon sea salt, pistachio & raspberry  
Sticky toffee pudding, caramelised pear, earl grey ice cream  
Sauternes custard, blood orange, hazelnut biscotti  
Bread & butter pudding, banana, chocolate, rum caramel  
Plum upside-down cake, yoghurt, almond

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Two Course - £28 Per Person

Three Course - £38 Per Person

Coffee with Petit Fours - £5 per person

Please pre-select 3 options per course to send to your guests to obtain a pre-order for your event. Your guests do not have full choice of this menu. For parties of more than 30 guests, you will be required to choose just one option per course for all guests from this selection, with a second option to suit any guests with dietary requirements. A children's menu is also available if required.

A minimum number of 12 guests is required for this menu. Price per person is exclusive of room hire fees which apply for use of one of our event rooms.