

# PRIVATE DINING

## Menu Selection --

£30 per person

#### HOME BAKED BREAD ROLL WITH BUTTER

#### **STARTERS**

SEASONAL SOUP homemade bread

CAULIFLOWER AND GRUYERE TART truffle and chive cream

CURED SALMON beetroot jelly, horseradish mascarpone, rye crouton

DUCK LIVER PARFAIT quince jelly, sourdough toast

### **MAINS**

FISH PIE fennel bechamel, Parmesan potatoes

CORN FED CHICKEN BREAST Parma ham, pearl barley risotto, mushroom cream, tarragon oil

ROAST TOPSIDE OF BEEF roast potatoes, Yorkshire pudding, gravy

ASPARAGUS, WILD MUSHROOM AND GARDEN PEA RISOTTO crispy egg

#### DESSERT

LEMON TART raspberry sorbet

VANILLA CREME BRULEE shortbread, fresh berries

STICKY TOFFEE PUDDING caramel sauce, vanilla ice cream

APPLE AND BLACKBERRY CRUMBLE vanilla Anglaise

FRESHLY BREWED COFFEE OR TEA WITH BISCUITS

Allergen Information - we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.