



# Private Dining Menu

**3 courses - £26.95 per person**

Please pick 2 choices per course for guests to pick from

## Starters

Chicken Liver Parfait, Melba Toast & Caramalised Red Onion Chutney  
Twice Baked Goat's Cheese Soufflé on a Chive & Rocket Salad  
Marinated Mediterranean Vegetable & Watercress Salad with a Balsamic  
Glaze  
Soup of the Day

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## Main Courses

Sesame Coated Chicken Breast, Stir Fried Egg Noodles with a Chilli & Soy  
Sauce Reduction  
Smoked Haddock & Spinach Risotto Topped with a Red Wine Poached Egg  
Spaghetti with Grilled Artichokes, Roasted Cherry Tomatoes & Pesto Topped  
with  
Parmesan Shavings  
Rosemary Crusted Pork Fillet, Dauphinoise Potatoes & a Slow Gin Sauce

All Served with Seasonal Vegetables

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## Desserts

Caramel & Honeycomb Cheesecake  
Pineapple Carpaccio Served with a Minted Sugar & Lemon Sorbet  
Iced Banana & Praline Parfait  
White Chocolate & Raspberry Brûlée

Tea, Coffee and Mints



# Private Dining Menu

**3 courses - £26.95 per person**

Please pick 2 choices per course for guests to pick from

## Starters

Chicken Liver Pâté with Red Onion Marmalade and Melba Toast  
Crispy Ham Hock Croquettes with Harissa Mayonnaise  
Smoked Haddock Fishcake with Dill Mayonnaise  
Goat's Cheese, Tomato and Red Onion Tart with Balsamic Glaze  
Fan of Honeydew Melon with a Berry Compôte  
Soup of the Day

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## Main Courses

Pan Fried Chicken Breast with Café au Lait Sauce  
Pancetta and Creamed Leeks and Fondant Potatoes  
Herb Studded Roast Pork with Goose Fat Roast Potatoes and Apple  
Cider Gravy  
Baked Haddock Fillet with Savoy Cabbage, Leeks, Peas, Sauce Vierge  
and Crushed New Potatoes  
Pork Escalope with Grain Mustard Sauce and Spring Onion Mash  
Roasted Aubergine, Pine nut and Spinach Strudel

All Served with Seasonal Vegetables

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## Desserts

Fresh Fruit Salad with Chantilly Cream  
Apple Tart with Custard  
Chocolate Torte with Mascarpone  
Lemon Curd Tart with Citrus Glaze  
Lemon and Lime Cheesecake

Tea, Coffee and Mints



# Private Dining Menu

**3 courses - £29.95 per person**

Please pick 2 choices per course for guests to pick from

## Starters

Ardennes Pâté with Tomato Chutney and Rustic Bread  
Baked Mushroom topped with Smoked Bacon and Brie  
North Atlantic Prawns with Horseradish Marie Rose Sauce, Rocket and  
Brown Bread  
Tomato and Mozzarella Salad with Balsamic Glaze  
Spinach and Black Olive Arancini with Rocket and Salsa Verde

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## Main Courses

10 Hour Slow Cooked Beef Brisket with Chive Mash Potato and a  
Horseradish Jus  
Herb Crusted Pork Fillet with Caramelised Shallots and Goose Fat Roast  
Potatoes  
Chicken Breast with Wilted Spinach Dauphinoise Potatoes and Rich  
Gravy  
Smoked Haddock and Spinach Risotto with Garlic White Wine and  
Finished with a Parmesan Crisp  
Pan Fried Mackerel Fillet with Sautéed Potatoes and a Black Olive and  
Caper salsa

All Served with Seasonal Vegetables

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## Desserts

Profiteroles filled with Chantilly cream and warm chocolate sauce  
Iced coffee parfait with almond flakes  
Cherry bakewell tart with crème anglaise  
Salted Caramel Cheesecake

Tea, Coffee and Mints



# Private Dining Menu

**3 courses - £31.95 per person**

Please pick 2 choices per course for guests to pick from

## Starters

Ham Hock and Sun Dried Tomato Terrine with Homemade Piccalilli and Rustic Bread

Peppered Smoked Mackerel Mousse with Micro Herb Salad and Melba Toast

Seared Tuna Carpaccio rolled in Sesame Seeds and Coriander with a Soy and Chilli Dressing

Twice Baked Goat's Cheese Soufflé with Chive and Rocket salad

Stilton and Watercress Pâté with Red Onion Marmalade and Melba toast

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## Main Courses

Slow Roasted Topside of Beef with Horseradish and Guinness Yorkshire Pudding,

Goose Fat Roast Potatoes and Pan Gravy

Pork Saltimbocca with Spring Onion Mash Potato and Sloe gin sauce

Pan Fried Chicken Stuffed with Wild Mushrooms

on a bed of Creamed Leeks with Boulangère Potatoes

Poached Supreme of Salmon with Wilted Spinach, Crushed New Potatoes and Herb Hollandaise

Baked Hake Fillet with Minted Pea Purée, Sautéed Potatoes and Cauliflower Crisp

All Served with Seasonal Vegetables

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## Desserts

Gooseberry Fool topped with a Biscuit Crumble

Passion Fruit and Coconut Panna Cotta

Red Wine Poached Pear with Vanilla Mascarpone

Espresso Crème Brûée with Chocolate Shortbread

White Chocolate & Rhubarb Cheesecake

Tea, Coffee and Mints



# Private Dining Menu

**3 courses - £31.95 per person**

Please pick 2 choices per course for guests to pick from

## Starters

Soup of the day

Smoked Trout Pate with a Pickled Cucumber Relish & Melba Toast  
Prawn, Cherry Tomato & Avocado Salad Finished with Lime &  
Coriander Vinaigrette

Chicken & Pork Terrine with Leeks, Pistachio Nuts & Warm Toast  
Deep Fried Mozzarella Balls with Tomato & Basil Sauce

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## Main Courses

Roast Topside of Beef, Guinness and Horseradish Yorkshire  
Lemon & Thyme Roasted Half Chicken with Roasted Garlic, Bread  
Sauce & Goose Fat Potatoes

Pan Fried Haddock Fillets with Sauteed Leeks, Crusted Jersey Royals &  
an Orange & Kalamata Olive Salsa

Pea & Leek Risotto Topped with Saffron Tempura Cauliflower

All served with Seasonal Vegetables

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## Desserts

Treacle Sponge with Custard

Chocolate Orange Mousse with Grand Marnier Syrup

Pear & Frangipane Tart with Chantilly Cream

Fresh Fruit Salad with Chantilly Cream

Tea, Coffee and Mints



# Private Dining Menu

**2 courses - £32 per person**

**3 courses - £37 per person**

Please pick 2 choices per course for guests to pick from

## Starters

Soup of the day

Classic Stilton, Pear, Walnut & Shallot, Honey Mustard Dressing (v)  
Tomato & Mozzarella Salad, Pickled Red Onion, English Parsley Pesto  
(v)

Atlantic Prawns, Baby Gem, Chilli, Walnuts & Radish  
Ardennes Pate, Spiced Pear Chutney & Rustic Bread  
Ham Hock Terrine, Apple Puree, Cider Jelly & Aged Balsamic

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## Main Courses

Slow Roasted English Sirlion Beef, Yorkshire Pudding  
Pork with Crackling  
Tuna with a Caper & Lemon Butter  
Chicken Breast in a Wild Mushroom Sauce  
Pesto Linguine

All served with Seasonal Vegetables

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## Desserts

Glazed Lemon Tart, Raspberry Puree & Honey Cream  
Vanilla Crème Brulee, Shortbread  
Chocolate Profiteroles  
Pineapple Carpaccio, Mint Sugar & Vanilla Cream  
Lemon Posset, Mandarin Jelly  
Classic Eton Mess  
Mint Panna Cotta, Dark Chocolate Sauce

Tea, Coffee and Mints