



PRIVATE DINING LUNCH SAMPLE MENU

£25.00 PER PERSON FOR 3 COURSES

Please choose three dishes from each course to offer to your guests, we require a preorder from each guest 2 weeks prior to your event. Any dietary requirements can be catered for.

STARTER

Confit Duck Leg

Orange & Roast Pine Nut Salad

Wild Mushroom & Thyme Veloute

Garlic Aioli

Rilette of Poached & Smoked Salmon

Cucumber & Dill Salsa, crisp Croutons

Tian of Melon & Prawns

Piquant Sauce, Lemon & Rocket

Goats Cheese & Black Olive Salad

Sun Blushed Tomatoes & Basil Oil

MAIN COURSE

Roast Breast of Chicken

Pancetta, Wild Mushrooms & Roasted Shallots

Pan Seared Fillet of Salmon

Spring Onion & Basil Risotto, Parmesan Flakes

Roast Rack of Lamb

Slow Cooked Shoulder, Crushed Peas & Rosemary

Tempura of Cod Fillet

Homemade Tartare Sauce, Handcut Chips & Lemon

Layered Sweet Potato and Vegetable Pave

Chilli Jam

DESSERT

Vanilla Crème Brulee

Homemade Shortbread

Baked Blueberry Cheesecake

Vanilla Ice Cream

Chocolate & Rum Torte

White Chocolate Sorbet

Hot Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream

Selection of Local Cheese & Biscuits

Homemade Chutney