



## PRIVATE DINING MENU

(v) Salad of heirloom tomatoes, goat's cheese mousse, black olive caramel and baby leaves

House smoked quail breast, slow cooked leg,  
smoked Jersey potato cream, and hazelnut jus

Loch Fyne smoked salmon with traditional garnish

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Free range Norfolk black chicken, smoked chicken leg, celeriac ravioli,  
girolle mushrooms and chicken jus

Wild mushroom pancake, artichoke purée, chargrilled baby leeks with roasted shallot and truffle sauce

Wild seabass fillet, crayfish tails, broccoli, braised leeks and clam chowder broth

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Manjari chocolate moelleux, pistachio centre, salted caramel with milk ice cream

Baked custard tart with pear and blackberry compote

Homemade vanilla bean ice cream, caramelised banana, rum and raisins

As an additional course we can offer a selection of artisan farmhouses cheeses  
served with toasted walnut bread, homemade chutneys and truffle honey  
(£6.00 supplement per person)

Coffee or Tea  
Petit Fours

**3 courses £65**

