



## PRIVATE DINING MENU

Pan seared foie gras, glazed chicken wing, raisins, baby chicory with orange and sherry reduction

Scottish lobster and cured salmon, wasabi dressing, pickled summer vegetables and quail egg

Rib Room prawn cocktail, Marie Rose sauce, cos lettuce

.....

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

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

Roast rib of Aberdeen Angus with Yorkshire pudding

.....

Baked custard tart with pear and blackberry compote

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

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

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

Coffee or Tea  
Petit Fours

**3 courses £75**

