

## PRIVATE DINING MENU

### STARTERS

- White onion soup with lemon thyme and Greek cheese glaze (vg)
- Carrot and coriander soup with spinach purée (vg)
- Cream of cauliflower soup with truffle oil (v)
- Smoked duck with cous cous salad, orange, and cherry dressing
- Foie Gras, mango, and baby spinach salad with ginger sauce (Supplement\* £10)
- Salmon, cod, and prawn cocktail with lobster vinaigrette (Supplement\* £5)
- Smoked salmon tartar with caviar cream and chive potato salad (Supplement\* £5)
- Baked goats' cheese in filo pastry with red pepper dressing (v)
- Grilled asparagus with artichoke puree and pickled mushrooms (vg)
- Spiced cauliflower with beetroot hummus and pomegranate dressing (vg) (gf)

### MAIN COURSES

- Pan roasted beef fillet with baby carrots, confit leeks, and red wine jus (Supplement\* £10)
- Breast of honey glazed duck with garlic mash, savoy cabbage, and plum sauce
- Corn fed chicken breast, rosemary potato dauphinoise, grilled baby gem, pancetta, port jus
- Apricot crusted Lamb rump with pave potatoes, chantenay carrots, and pea velouté
- Sautéed chicken breast with sweet potato mash, grilled asparagus, ginger butter sauce
- Pan fried salmon, ratatouille, crushed new potatoes, salt caramel black olives, and lemon hollandaise
- Moroccan spiced seabass with creamed potato, warm lentil salad, and pomegranate (Supplement\* £5)
- Pan fried Halibut supreme with chump potato, green beans, and lemon caper sauce (Supplement\* £10)
- “Waldorf” Pan fried gnocchi, char grilled baby gem, apple, roasted celeriac, with a Stilton cream (v)
- Salt baked celeriac with grilled oyster mushroom, beetroot tuile, and parsnip mousse (vg)
- Wild mushroom tortellini with spinach puree and wild rocket leaves (v)
- Beetroot risotto with celeriac rémoulade and walnut salsa (vg)

### DESSERTS

- White chocolate cheesecake with dark chocolate ice cream and poached peaches (v)
- Baileys Crème Bruleé with salted caramel cream (v) (gf)
- Classic apple crumble with hints of cinnamon and vanilla ice cream (vg)
- Mrs. Tolman's Vanilla cheesecake with honeycomb and raspberry coulis (v)
- Baked Alaska with strawberry sauce, toasted almonds (v)
- Chocolate brownie with clotted cream ice cream (v)
- Carpaccio of pineapple with passion fruit sorbet (vg) (gf)
- Selection of British cheese and oat cakes (v) (Supplement\* £5)