

PRIVATE
DINING

STARTER	MAINS	DESSERT
<i>Traditional French Onion Soup, Parmesan Croute</i>	<i>Roast Corn Fed Breast of Chicken, Sautéed Potato, French Beans & Thyme Jus</i>	<i>Chocolate Mousse with Crushed Honeycomb</i>
<i>Parma Ham, Sage & Chicken Brochette, Rocket ~ Red Pepper Dressing</i>	<i>Grilled Salmon, Spinach, Spring Onion & Chive Mash, Fresh Tomato Butter Sauce</i>	<i>Baked Apple Tartin, Cinnamon Ice Cream Ice Cream & Sorbet Selection</i>
<i>Cocktail of Tiger Prawns, Cos Lettuce & Sauce Marie Rose</i>	<i>Wild Mushroom & Soft Herb Risotto, Shaved Parmesan & Balsamic</i>	<i>Section of Cheese & Biscuits</i>
<i>Caramelised Shallot, Marinated Artichoke, Roast Cherry Tomato, Tart ~ Pesto Dressing</i>		£ 30 PER HEAD

STARTER	MAINS	DESSERT
<i>Cream of Wild Mushroom Soup, Parmesan Straws, Truffle Oil</i>	<i>Fresh Mint & Rosemary Marinated Rump of Lamb, Roasted Mediterranean Vegetables, Parmesan Mash & Madeira Jus</i>	<i>Traditional Vanilla Crème Brulee ~ Shortbread Biscuit & Fresh Raspberries</i>
<i>Warm Smoked Duck Breast, Mango, Bean Sprout & Coriander Salad, Sweet Soy Dressing</i>	<i>Pan-Fried Fillet of Sea Bass, Grilled Chorizo, Sweet Potato & Roasted Peppers, Sauce Vierge</i>	<i>Warm Chocolate Tart, ~ Mint Chocolate Chip Ice Cream Fresh Strawberry Cheesecake</i>
<i>Oak Smoked Salmon & Fresh Crab Roulade, Lemon & Soft Herb Vinaigrette</i>	<i>Warm Millefeuille of Marinated Aubergine, Fresh Wild Mushrooms, Puff Pastry, Roasted Peppers, Grilled Goat's Cheese & Pesto Dressing</i>	<i>Selection of Cheese & Biscuits</i>
<i>Roast Asparagus Spears, Mixed Leaf & Chervil Salad, Hollandaise Sauce</i>		£45 PER HEAD

STARTER	MAINS	DESSERT
<i>Lemongrass, Fresh Ginger, Noodle, & Baby Sweet Corn Broth</i>	<i>Grilled Fillet Steak, Fondant Potato, Caramelised Shallot, Sautéed Wild Mushrooms, Sauce au Poirve</i>	<i>Marinated Strawberries ~ Champagne Mousse</i>
<i>Pan Fried Marinated Foie Gras, Toasted Brioche, Caramelised Mango & Madeira Jus</i>	<i>Roast Halibut, Morel & Chive Mash, Seared Asparagus, Sauternes Sauce</i>	<i>Banana & Toffee Tart ~ Coconut Ice Cream Chocolate Cheesecake ~ Cherries Marinated in Kirsh</i>
<i>Medallions of Lobster, Soft Herb, Rocket & Artichoke Salad, Basil Vinaigrette</i>	<i>Pan Fried Gnocchi with a Fresh Sage Butter, Caramelised Baby Onions, Roast Cherry Tomatoes, Girolle's & Shaved Parmesan</i>	<i>Selection Of Cheese & Biscuits</i>
<i>Aubergine, Roasted Pepper & Warm Marinated Goat's Cheese, Petit Salad, ~ Cherry Tomato Dressing</i>		£60 PER HEAD