

PRIVATE DINING MENUS

REDUCED A LA CARTE MENU

Available for up to 6 guests, our a la carte menu option is the ideal choice when it comes to providing a variety of delicious choices for your invitees. Guests may choose from a selection of three starters, three main courses and three desserts with the option to add an additional cheese course.

STARTERS

Chestnut Mushroom & Hazelnut Soup, Sage Dumpling, Shallot*

Beetroot Tartar, Walnut Emulsion, Candied Walnut ^(G/F)

Cured Salmon Ceviche, Kumquat, Chilli, Sesame, Orange Dressing

MAIN COURSES

Madeira Braised Lamb Breast, Crushed Jerusalem Artichokes

Chalk Stream Trout, Parsnip Puree, Wild Mushroom Chicken Jus, Crisp Kale

Orecchiette Pasta, Pumpkin, Burrata & Truffle

DESSERTS

Festive Mini Selection

Bouche de Noel, Champagne & Vanilla Pannacotta, Magnum Mandarin Parfait

Sticky Date Pudding, Miso Caramel Glaze, Caramelised Pop Corn, Vanilla Ice Cream

Toffee Apple, Green Apple Mousse Caramel Centre, Flexible Dulce Ganache

British Cheese Selection

Peter's Yard Crackers, Spiced Pear Chutney, Grapes & Celery ^(V)

(£15 supplement per person)

Coffee, Tea & Infusions, Mini Mince Pies £7

£35pp 2 courses, £42pp 3 courses

Executive Chef Ian Howard

Changes to the menu are at the chef's discretion. Please inform us of any allergy or dietary requirement so we may assist you.

Given advance notice, items marked with an * can be adapted to accommodate the particular dietary requirement.

(V) Vegetarian, (VG) Vegan, (*VG) Vegan on request, (G/F) Gluten-Free, (*G/F) Gluten-Free on request

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.