

## PRIVATE DINING & EVENTS

### STARTERS

**Soy Cured Salmon**

*Pickled daikon, egg yolk, candied chilli, sesame & coriander mayonnaise*

**Truffle & Smoked Onion Polenta**

*Pickled mushrooms, Killeen goat's cheese, bitter leaves*

**Confit Free Range Pork Belly**

*Caper & raisin puree, apple, horseradish, crackling*

### MAINS

**Roasted Free Range Caldecott Chicken Breast**

*Potato rosti, piccalilli, black pudding, baby leeks, jus gras*

**Seared North Atlantic Cod**

*Mussel, leek & saffron chowder, lemon, mashed potato*

**Pink Fir Potato, Leek & Gruyere Pithivier**

*Roasted cauliflower puree*

### DESSERTS

**Baked Lemon Tart**

*Raspberry, crème fraiche, lemon balm*

**Caramelised White Chocolate Bavaois**

*Hazelnut, black cherry, mint*

**Warm Almond & Apricot Cake**

*Tonka bean ice cream, stem ginger*

**£105 per person**

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### STARTERS

**Smoked Chicken & Leek Ravioli**  
*Truffle, parmesan, white wine velouté*

**Hand Dived Scallop**  
*Curried cauliflower, wild rice, pomegranate, coriander*

**Baked Conference Pear Tartlet**  
*Shropshire blue, bitter leaves, walnut*

### MAINS

**Rump of Cornish Lamb**  
*Black garlic, anchovy crumb, fondant potato, Hispi cabbage*

**Pan Roasted Stone Bass**  
*Crushed potato, orange braised fennel, champagne velouté*

**Wild Mushroom & Truffle Wellington**  
*Smoked onion, baby leek, Madeira reduction*

### DESSERTS

**Vanilla Crème Brulee**  
*Peach, rose, lime*

**Rhubarb and Custard Millefeuille**  
*Rhubarb sorbet*

**'Snickers'**  
*Jivara milk chocolate, peanut caramel, shortbread*

**£115 per person**

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### STARTERS

**Tea Smoked Merryfield Farm Duck Breast**  
*Beetroot, orange, pickled watermelon, pumpkin seed*

**Lobster & Tarragon Agnolotti**  
*Bisque, salmon roe, sorrel*

**Celeriac & Truffle Mousse**  
*Bramley apple, hazelnut, cep ketchup*

### MAINS

**Beef Wellington**  
*Chantenay carrots, truffled pommes puree, baby leeks, red wine jus*

**Roasted Turbot**  
*Cauliflower, variegated kale, champagne & caviar veloute*

**Double Baked Cheese Souffle**  
*Smoked celeriac puree, chive, roasted pear*

### DESSERTS

**Manjari Dark Chocolate Mousse**  
*Orange, candied chilli, milk ice cream*

**Kaffir Lime Panna Cotta**  
*Strawberry, elderflower, coconut*

**Warm Cardamom & Orange Polenta Cake**  
*Pistachio ice cream, cranberry*

**£125 per person**