

## **Private Dining Menu 1**

12-30 Guests £27.95

Parties under 25 will incur a £100 room hire charge

### **Starters**

Sweet Potato Soup, Thai Spices, Crème Fraiche V

Chicken & Black Pudding Terrine, Pickled Vegetables & Watercress

Smoked Salmon Pate, Pickled Cucumber & Charred Sourdough

### **Main Courses**

Roast Chicken Breast, Caramelised Cauliflower Puree & Red Wine Jus

Roast Lamb Rump, Crushed Peas & Mint Gravy

Salmon Wellington, Baby Spinach, Roast Vine Tomatoes & Red Pepper Pickle

Onion Tarte Tatin, Roast Vine Tomatoes & Red Pepper Pickle V

All Mains Served with Seasonal Vegetables & Potatoes

### **Desserts**

Toffee Pudding, Salted Caramel, Vanilla Ice Cream

Raspberry & Lemon Posset, Berries & Brown Sugar Meringue

Trio of Cheese, Quince Paste & Oat Cakes

Coffee & Mints

### **Why not add:**

Glass of house red or white wine £3.75 per person

Glass of prosecco on arrival and/or for toast £3.95 per person

Glass of champagne on arrival and/or for toast - £7.95 per person

Add canapés to your drinks reception – 3 choices £4.95 or 5 choices £7.95

Please order and pay for extras at least 14 days before arrival in order to receive these discounted rates.

Perhaps you would prefer to add bottles of wine to the table, please ask to see our extensive wine list.