

Private Dining Menu

For groups of 8 to 16 guests

Please choose three starters, three main courses and three desserts for your guests to pre-order in advance

For groups of 17 guests and over

Please choose a set menu (one starter, one main course and one dessert) for all guests.

A choice menu can be offered with a pre-order in advance for an additional £10pp

Starters

Mushroom velouté (vg)

Sautéed wild mushrooms

Edible garden (vg)

Pickled baby vegetables, smoked hummus

Beetroot cured salmon trout

Salmon rillette, candied beetroot, herb crème fraiche

Pork and duck pressing

Fennel and onion chutney toasted brioche, orange and soy dressing

Traditional smoked salmon

Brown bread and butter, mixed leaves, lemon dressing, cracked black pepper

Potted smooth chicken liver and Madeira parfait

Fig and onion chutney, toasted brioche

Ham hock terrine

Celeriac salad, mustard emulsion

Classic prawn cocktail

Brown bread and butter

Dietary requirements can be catered for.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.





<u>Main</u>

Pan fried chicken breast

truffle mash, sautéed French beans, peas, red onion and leek, red wine jus

Roasted rump of Surrey lamb

Fondant potato, green beans, fondant rosemary-scented carrot purée, red wine jus

Char-grilled ribeye of beef (served pink) £5pp sup.

Carrot cream, balsamic shallots, crispy new potato red wine jus

Pork and apricot

Tenderloin and knuckle, braised apricots, confit shallots, cauiflower puree, scrumpy jus

Whole roasted butternut squash (vg)

Confit cherry tomatoes, French beans, artichoke hearts, balsamic shallots

Pan fried sea bass

Pancetta, white beans and truffle, buttered kale, lemon and caper dressing

Vegetable and bean wellington (vg)

Carrot purée, balsamic celeriac, lime and beetroot jus

Red onion tarte au tan (v)

Wild mushroom, shallot rings, carrot purée

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Dessert

Vanilla cheesecake (v)

Fresh strawberries, strawberry coulis

Chocolate blackberry bomb

Fudge, blackberry gel, sour blackberries

Sticky toffee pudding

Orange gel, date purée, clotted cream ice cream

White chocolate and orange profiteroles

Berry gel, warm dark chocolate sauce

Baked lemon tart

Lemon mascarpone panna cotta, vanilla bean cream

Chocolate and strawberry tart (v)

Vanilla ice cream

Warm Belgian chocolate pudding (v)

Pouring cream

Vegan carrot cake (vg)

Blackberry and raspberry gel

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