



PRIVATE DINING ROOM A LA CARTE MENU (10 TO 22 PERSONS)

Chefs Selection of Canapés

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Baked Queen Scallops Garlic Butter, Cheddar & Gruyère Crust

Farmhouse Terrine Toasted Brioche, Apple Chutney

Smoked Salmon Plate Smoked Salmon, Gravdax & Salmon & Cream Cheese Roulade,
Dill Crème Fraiche, Buttered Crumpet

Goats Cheese & Pea Fritters Peas, Hummus, Pea & Beetroot Salad (V)

Prawn & Crayfish Cocktail Paprika Marie Rose

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Rump of Lamb Dauphinoise Potatoes, Seasonal Greens, Minted Reduction

Market Fish of the Day Crushed New Potato Cake, Samphire, Spinach, Caper Butter

Roast Chicken Supreme Dauphinoise Potatoes, Seasonal Greens, Forestier Sauce

Prime Yorkshire Fillet Steak

Dauphinoise Potatoes, Seasonal Greens, Madeira jus (cooked medium rare or well done)

Harissa Bean & Butternut Squash Ragout New Potatoes, Greens, Tomato Hummus (V & VG)

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Sticky Toffee Pudding Cinder Toffee Ice Cream, Toffee Sauce

Goey Chocolate Brownie Chocolate Sauce, Vanilla Ice cream

Bakewell Tart - Vanilla Crème Patisserie, Dark Cherry Ice Cream

Warm Banana, Toffee & Pecan Pudding - Cinnamon & Vegan Vanilla Ice Cream (GF & Vegan)

Cheese Plate - Selection Cheese, Chutney, Biscuits & Fruitcake

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Coffee & Something Sweet