



## **PRIVATE DINING ROOM**

### **Seats 10 to 22 around an oval table**

We have a delightful Private Dining Suite with its own sitting room, and separate washroom. This suite can be reserved exclusively for any occasion. Perfect for friends and family to gather or corporate dining with a difference, with a little more privacy so that everyone can really relax.

The Private Dining Room seats from 10 – 22 for a formal sit-down meal. There is no additional charge for the rooms in a room hire, however 10% SERVICE charge is added to the bill.

\* Please note this is upstairs, should anyone in party have difficulty climbing stairs.

We have a smaller choice a la carte menu, (4 starters, mains and desserts) and for numbers of 10 to 15, your guests can choose on the evening. For parties of 16 and over, a pre-order will be required.

Minimum Number is 10 people at £61.95 per person for Dinner.



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

**£61.95 Per Person, Canapés, 3 courses, Coffee & Petit Fours**

### **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** Pea & Mint 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**

**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)

**“Nutty Vegy” Wellington (Vg)** Cashew, Chestnut, Pecan, Cranberry, Apricot, Root Vegetables & other nice things...  
Our version of a retro classic! New Potatoes, Seasonal Greens, Redcurrant Gravy (V & VG)

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**Sticky Toffee Pudding** Cinder Toffee Ice Cream, Toffee Sauce

**Banana, Toffee & Pecan Pudding (Gf & Vg)** Vegan Ice Cream

**Chocolate Brownie** Chocolate sauce, Vanilla Ice Cream

**Ox Raspberry Pavlova** Raspberry Meringue, Cream, Raspberries

**Cheese Plate** - Selection Cheese, Chutney, Biscuits & Fruitcake

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### **Coffee & Something Sweet**