

SIX

Private Dining Menu

Starters

King Prawn Spring Rolls with Sweet Chilli Dipping Sauce
Millefeuille of Salt Cod Brandade
Crayfish Cocktail
Classic Smoked Salmon
Chicken Liver & Foie Gras Parfait with Toasted Brioche
Thai Rare Beef Salad
Smoked Chicken & Tarragon Pressed Terrine with Seasoned Leaves
Venison Ragout on Parmesan Polenta 'Mash'
Goats' Cheese Fondant with Fine Bean & Shallot Salad (v)
Spring Onion & Mascarpone Risotto (v)
Organic Garden Vegetable Salad with Truffle Vinaigrette (v)
Blue Cheese Panna Cotta with Radicchio, Raisin & Chive Dressing (v)

Mains

Smoked Haddock Fishcake with Buttered Spinach
Pan-fried Salmon with Provençal Potatoes & Sauce Vierge
Grilled Halibut, Mushy Peas, Hand-cut Chips & Tartare Sauce
Basil-infused Poached Sea Bass with New Potatoes, Buttered Leeks & Saffron Fish Cream
Pan-roasted Chicken Breast, Sarladaise Potatoes & Red Wine Sauce
Braised Shoulder of Beef with Mash Potatoes & Ale Sauce
Confit Duck Leg with Mustard Mash & Braised Radicchio
Char-grilled 8oz Rib-Eye Steak with Grill Garnish, Watercress & Chips (£4 supplement) *
Risotto Prima Vera (v)
Spicy Chick Pea & Tomato Fondue with Panisse & Grilled Mediterranean Vegetables (v)
Herb Gnocchi with Parmesan & Truffle Cream Sauce (v)
Tarte Fine of Organic Seasonal Vegetables (v)

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All served with a Selection of Seasonal Vegetables

** We can only take steak orders to be pink or past pink and for parties of less than 20.*

Desserts

Chocolate Brownie Cake with Milk Ice Cream & Cherry Custard
Dark Chocolate Tart with Salted Caramel
Orange & Olive Oil Cake with White Chocolate Sorbet
Dark Chocolate & Cherry Pot with Biscotti
Sticky Toffee Pudding with Salted Caramel & Vanilla
Steamed Ginger Pudding with Lemon Curd Ice Cream
Treacle Tart with Clotted Cream & Seasonal Fruit
Lemon Tart with Raspberry Sorbet
Yoghurt Panna Cotta with Seasonal Fruits & Red Wine Granita
Classic Crème Brulee with Shortbread
Selection of Cheese with Assorted Biscuits and Chutney (£3.00 supplement)

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Tea or Filter Coffee

£37.50 per head