

Prestige Private Dining

Chef's Appetiser

Starters

Duck Liver Parfait Blood Orange Glaze
with Apple and Plum Chutney and Toasted Brioche

Truffle Goats Cheese Mousse, Flavours of Beetroot
Candied Walnuts

Pan Fried, Hand Dived Scallops with
Peas, Ham, Lettuce and Fennel Broth

Crispy Salt Cod and Soft Cooked Quails Scotch Egg with Chorizo
and Roasted Red Pepper Sauce

Mains

Butternut Squash Risotto, Wild Mushrooms, Truffle Oil and Mascarpone
with Baby Watercress Salad

Pan Fried Fillet of Sea Bass with Crab Cake
and a Beurre Blanc Sauce

Charred Fillet Steak with, Spinach, Fondant Potato
and a Light Cream Jus (Served Medium Rare)

Pan Fried Breast of Chicken with Fondant Potato, Celeriac,
Broccoli and Wild Mushroom Sauce

Chefs Pre Dessert

Desserts

Glazed Vanilla Crème Brûlée with Flavours of Raspberry Sorbet and Meringue

Valrhona Hot Chocolate Fondant with Honeycomb and Salted Caramel Ice Cream

Lemon Posset with Blueberry Sorbet and Passion Fruit Foam

A Selection of Fine Cheeses with Biscuits and Onion Marmalade

£54.50

This Menu is Available anytime for Parties of 12 or More for Pre order only

Not all food items are listed on the menu. If you have any allergies or dietary
requirements,

please ask a member of staff for full listings.