



## Egerton's Private Dining Menu

### Starters

Soup of the day

Chicken liver parfait, apricot and thyme relish, toasted brioche

English asparagus, lemon hollandaise

### Main Course

Roast best end of lamb with garden herb crust, seasonal vegetables,  
Dauphinoise potatoes

Seared salmon, chive butter sauce, vegetable bundle, new potatoes

Gnocchi with wild mushrooms, rocket, shaved Parmesan

### Desserts

Seasonal fruits, champagne sorbet

Sticky toffee pudding, vanilla bean ice cream

Summer pudding, fresh cream

Coffees, teas, infusions, petits fours

\*£55.00 per person

### Canapé Menu

Smoked salmon blinis, Parma ham and asparagus, mushroom and  
mascarpone tartlet, chicken satay, vegetable tempura, salmon goujons with  
dill mayonnaise, courgette chips with herb mayonnaise, feta and roast pepper tartlets,  
horseradish cocktail sausages, spring rolls

\*Minimum selection of 5 canapés per person for £12.50