



Private Dining Menu

Smoke salmon roulade with cucumber spaghetti, citrus dressing
and watercress garnish

Pan fried scallops with parsnip purée and Parmesan bacon crisp

Carpaccio of beef with rocket and Parmesan

Vegetable terrine with goat cheese and pesto sauce accompanied
with lamb salad

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Char-grilled fillet steak with wilted spinach, Dauphinoise potatoes,  
vine cherry tomatoes and veal jus

Chicken breast stuffed with spinach and cheese with mashed  
potatoes and chorizo sauce

Pan-fried sea bass with asparagus, caramelised baby onion and  
sauce vierge

Roasted duck breast with pineapple tart, Bok choy and balsamic  
sauce

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Champagne and soft fruit jelly

Chocolate fondant with vanilla pod ice cream

Cheese plate

Eton mess

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Tea, coffee and infusions

**£60.00 per person**