

PRIVATE DINING

We ask for the **one set menu** to be selected for the whole party, with one starter, one main and one dessert chosen for all guests.

We can, of course, cater for any dietary requirements that you or your guests may have.

Menus are priced £55, £60, £70, £75, £80 and £85 per person based on main course choice.

Supplements added where applicable.

All menus include tea, coffee, infusions and mince pies.

STARTERS

SELECT ONE

John Ross smoked salmon ^{GF}
avocado, fennel, apple

Seared yellowfin tuna ^{GF}
smoked aubergine, coriander

Smoked Scottish salmon ^{GF}
crème fraîche, dill, grapefruit dressing

Cornish crab
gem lettuce, avocado and ranch dressing

Confit chicken and duck terrine
celeriac remoulade, prune, pistachio, sourdough

Burrata ^V
aubergine caponata, focaccia, basil

Venison carpaccio ^{*GF}
pear & walnut purée, pecorino, croûton

Sage roasted pumpkin ^{VG/GF}
golden raisin & walnut dressing

Twice baked aged Cheddar soufflé ^V
black truffle

MAINS

SELECT ONE

Norfolk Bronze turkey - £75
duck fat roast potatoes, sage & onion stuffing, cranberry, bread sauce

Jerusalem artichoke tart ^{VG}-£60
wild mushrooms

Fillet of beef ^{GF} - £85
ox-cheek ragu, parsnips, green beans

Stone Bass ^{GF} - £70
oyster mushroom, pak choi, dashi broth

Lamb rump ^{GF} - £70
gratin potato, carrot purée, glazed shallot

Steamed turbot - £80
smoked haddock croquettes, caviar & Champagne sauce

Roast corn-fed chicken ^{GF} - £60
fondant potatoes, leeks, wild mushrooms

Chalk stream trout ^{GF} - £60
Charlotte potatoes, samphire, Shetland mussel butter sauce

Roast gnocchi ^V - £60
Parmesan, Jerusalem artichoke, walnut & rocket

Butternut squash tortellini ^V - £60
pumpkin seeds, sage butter

Cep tart ^{VG} - £60
caramelised Roscoff onions, celeriac

DESSERTS

SELECT ONE

Black forest roulade
cherry sorbet

Hazelnut & chocolate “bar”
hazelnut ice cream

Vanilla crème brûlée
honey madeleine

Mango cheesecake
lime

Pear frangipane tart
pear sorbet

Vegan Chocolate brownie ^{VG/GF}
cherry sorbet

Caramelised pineapple ^{VG/GF}
rum, coconut sorbet

CHEESE

Add a cheese course for £12 per person or replace dessert for cheese for £4 per person.

^V - Vegetarian

^{VG} - Vegan

^{GF} - Gluten Free

^{*GF} - Can be made gluten free

A 12.5% discretionary service charge will be added to your bill.

All price inclusive of VAT.

