

Seasonal Private Dining Menu



STARTERS

Garden Vegetable Broth, Basil Pistou (v)

Seared Tuna, Salad Nicoise

Chicken Liver Parfait, Shallot & Gherkin Dressing, Toasted Brioche

Chargrilled Asparagus, Poached Egg, Hollandaise Sauce (v)

MAIN COURSES

Roasted Fillet of Sea Trout, Crushed Herb New Potatoes, Tender Stem Broccoli, Cucumber & White Wine Veloute

Roasted Corn-Fed Chicken Supreme, Fondant Potato, Seasonal Vegetable, Tomato & Red Pepper Sauce

Roasted Rump of Lamb, Boulangere Potatoes, Peas & Broad Beans, Redcurrant Jus

Wild Mushroom Risotto, Parmesan Shards (v)

DESSERTS

Vanilla Crème Brûlée, Pistachio Biscotti (v)

Chocolate & Orange Torte (v)

Fresh British Strawberries, Cream (v)

Selection of Local Cheeses, Bowood Chutney, Biscuits (v) (gf on request)

Filter Coffee and Chocolate Truffles

Please note: Some dishes may contain nuts. (v) = suitable for Vegetarians