

SEASONAL PRIVATE DINING MENU



2022 SUMMER MENU

June, July, August

STARTERS

- Roasted Tomato Soup, Basil Pesto, Crumbled Feta (D, V)
Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche (D, EG, G, SL)
Smoked Salmon, Shallots, Capers, Dill Emulsion, Brown Bread (F, G)
Salt Baked Beetroots, Whipped Goat's Cheese, Quinoa (D, V)

MAIN COURSES

- Pork Schnitzel, House Salad, Sautéed New Potatoes, Caper & Herb Butter (D, EG, G, SL)
6oz Rump Steak served Pink, Grill Garnish, Triple Cooked Chips, Peppercorn Sauce (D, SL)
Pan Fried Salmon, Courgette Spaghetti, King Prawns, Shellfish Velouté (D, F, SF)
Pea & Mint Ravioli, Baby Gem, Poached Egg, Summer Truffle (D, EG, G, V)

DESSERTS

- Seasonal Fruit Eton Mess, Black Pepper Meringue, Basil, Fruit Sorbet (D, EG, V)
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (D, EG, G, V)
White Chocolate & Raspberry Cheesecake (D, EG, G, V)
Selection of British Cheeses, Quince, Chutney, Crackers (C, D, G, N, V)

Filter Coffee, Chocolate Truffles (D)

Please advise your coordinator of any specific allergies
or dietary requirements in advance.

Every effort is made to ensure our dishes are allergen free, but there is
a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN
(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

SEASONAL PRIVATE DINING MENU



2022 SUMMER SUNDAY MENU

June, July, August

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Roasted Tomato Soup, Basil Pesto, Crumbled Feta (D, V)

Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche (D, EG, G, SL)

Smoked Salmon, Shallots, Capers, Dill Emulsion, Brown Bread (F, G)

Salt Baked Beetroots, Whipped Goat's Cheese, Quinoa (D, V)

MAIN COURSES

Roasted Sirloin of Stokes Marsh Farm Beef served Pink, Red Wine Jus (C, D, EG, G, SL)

Half Roasted Castlemead Chicken, Bread Sauce, Thyme Jus (D, EG, G)

Pan Fried Salmon, Courgette Spaghetti, King Prawns, Shellfish Velouté (D, F, SF)

Pea & Mint Ravioli, Baby Gem, Poached Egg, Summer Truffle (D, EG, G, V)

DESSERTS

Seasonal Fruit Eton Mess, Black Pepper Meringue, Basil, Fruit Sorbet (D, EG, V)

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (D, EG, G, V)

White Chocolate & Raspberry Cheesecake (D, EG, G, V)

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SEASONAL PRIVATE DINING MENU



2022 AUTUMN MENU

September, October, November

STARTERS

Wiltshire Cider & Onion Soup, Cheese & Apple Crouton (D, G, SL, V)

Heritage Garden Tomato Salad, Burrata, Black Olives, Basil, Balsamic Vinegar (D, SL, V)

Baked Camembert studded with Rosemary & Garlic, Toasted Sourdough Bread (D, G, V)

Confit Duck Rillettes, Gherkins, Pickled Onions, Toasted Sourdough Bread (G, SL)

MAIN COURSES

Braised Daube of Beef, Creamy Mash, Garden Greens, Red Wine Jus (C, D, SL)

Lamb Provençal, Aubergines, Courgettes, Peppers, Fondant Potato (D)

Pan Fried Gilt-head Bream, Roasted Root Vegetables, Chive Beurre Blanc (D, F, SL)

Butternut & Sage Ravioli, Cream Cheese, Hazelnuts, Nasturtiums (D, G, V)

DESSERTS

Roasted Pineapple Tarte Tatin, Coconut Sorbet (D, G, V)

Milk Toffee Tart, Lemon Sorbet (D, G, V)

Malted Orange Profiteroles, Bitter Chocolate Sauce (D, EG, G, V)

Selection of British Cheeses, Quince, Chutney, Crackers (C, D, G, N, V)

Filter Coffee, Chocolate Truffles (D)

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SEASONAL PRIVATE DINING MENU



2022 AUTUMN SUNDAY MENU

September, October, November

STARTERS

Wiltshire Cider & Onion Soup, Cheese & Apple Crouton (D, G, SL, V)

Heritage Garden Tomato Salad, Burrata, Black Olives, Basil, Balsamic Vinegar (D, SL, V)

Baked Camembert studded with Rosemary & Garlic, Toasted Sourdough Bread (D, G, V)

Confit Duck Rillettes, Gherkins, Pickled Onions, Toasted Sourdough (G, SL)

MAIN COURSES

Roasted Sirloin of Stokes Marsh Farm Beef served Pink, Red Wine Jus (C, D, EG, G, SL)

Half Roasted Castlemead Chicken, Bread Sauce, Thyme Jus (D, EG, G)

Pan Fried Gilt-head Bream, Roasted Root Vegetables, Chive Beurre Blanc (D, F, SL)

Butternut & Sage Ravioli, Cream Cheese, Hazelnuts, Nasturtiums (D, G, V)

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SEASONAL PRIVATE DINING MENU



2022/23 WINTER MENU

December, January, February

STARTERS

- Cream of Mushroom Soup, Chive & Truffle Cream (D, V)
West End Farm Ham Hock & Parsley Terrine, Piccalilli (C, M)
Atlantic Prawn Cocktail, Crisp Baby Gem, Maire Rose Sauce (D, EG, SF)
Breaded Camembert, Walnuts, Red Onion Marmalade (D, G, N, V, SL)

MAIN COURSES

- Roast Breast of Chicken, Spinach Risotto, Parmesan Crisp, Thyme Jus (D, SL)
Confit Leg of Duck, Braised Lentils, Red Cabbage, Potato Galette, Orange Sauce (D)
Smoked Haddock Fishcake, Spinach, Poached Egg, Tartare Hollandaise (D, EG, F, G, SL)
Wild Mushroom Ravioli, Wilted Spinach, Crumbled Feta, Hazelnuts (D, EG, G, N, V)

DESSERTS

- Glazed Lemon Tart, Raspberry Sorbet (D, EG, G, N, V)
Dark Chocolate Mousse, Vanilla Cream (D, EG, G, V)
Classic Crème Brûlée, Shortbread (D, EG, G, V)
Selection of British Cheeses, Quince, Chutney, Crackers (C, D, G, N, V)

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SEASONAL PRIVATE DINING MENU



2022/23 WINTER SUNDAY MENU

December, January, February

STARTERS

- Cream of Mushroom Soup, Chive & Truffle Cream (D, V)
- West End Farm Ham Hock & Parsley Terrine, Piccalilli (C, M)
- Atlantic Prawn Cocktail, Crisp Baby Gem, Maire Rose Sauce (D, EG, SF)
- Breaded Camembert, Walnuts, Red Onion Marmalade (D, G, N, V, SL)

MAIN COURSES

- Roasted Sirloin of Stokes Marsh Farm Beef served Pink, Red Wine Jus (C, D, EG, G, SL)
- Half Roasted Castlemead Chicken, Bread Sauce, Thyme Jus (D, EG, G)
- Smoked Haddock Fishcake, Spinach, Poached Egg, Tartare Hollandaise (D, EG, F, G, SL)
- Wild Mushroom Ravioli, Wilted Spinach, Crumbled Feta, Hazelnuts (D, EG, G, N, V)

DESSERTS

- Glazed Lemon Tart, Raspberry Sorbet (D, EG, G, N, V)
- Dark Chocolate Mousse, Vanilla Cream (D, EG, G, V)
- Classic Crème Brûlée, Shortbread (D, EG, G, V)
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