

# 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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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

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## 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)

### 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



## 2022/23 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

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- 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)

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- Half Roasted Castlemead Chicken, Bread Sauce, Thyme Jus (D, EG, G)
- Smoked Haddock Fishcake, Spinach, Poached Egg, Tartare Hollandaise (D, EG, F, G, SL)
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