

# SEASONAL PRIVATE DINING MENU



## 2023 SPRING MENU

March, April, May

### STARTERS

Leek & Potato Soup, Chervil Cream (D, V, VG\*)

Cornish Crab Cake, Chilli Jam, Baby Gem (EG, G, SF, SL)

Smoked Salmon Roulade, Capers, Dill, Horseradish (D, F, G)

Buttered Asparagus, Baked Ricotta, Balsamic Dressing (D, SL, V, VG\*)

### MAIN COURSES

Classic Chicken Kiev, Creamy Potatoes, Tenderstem Broccoli (D, EG, G, SL)

Pork Belly, Mashed Potatoes, Peas, Bacon, Baby Gem Lettuce (D, SL)

Herb Crusted Cod, New Potatoes, Asparagus, Peas, Mustard & Tarragon Sauce (D, F, SF)

Roasted Gnocchi, Tomatoes, Spinach, Spring Onions, Arrabbiata Sauce (D, EG, G, V, VG\*)

### DESSERTS

Egg Custard Tart, Rhubarb Sorbet (D, EG, V)

Triple Chocolate Brownie, Vanilla Ice Cream (D, EG, G, V, VG\*)

Lemon Meringue Pie (D, EG, G, N, 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  
(VG\*) CAN BE MADE VEGAN WITH ADVANCE NOTICE

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### STARTERS

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Cornish Crab Cake, Chilli Jam, Baby Gem (EG, G, SF, SL)

Smoked Salmon Roulade, Capers, Dill, Horseradish (D, F, G)

Buttered Asparagus, Baked Ricotta, Balsamic Dressing (D, SL, V, VG\*)

### 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)

Sunday Roasts served with Roast Potatoes and Chef's Selection of Vegetables (V)

Herb Crusted Cod, New Potatoes, Asparagus, Peas, Mustard & Tarragon Sauce (D, F, SF)

Roasted Gnocchi, Tomatoes, Spinach, Spring Onions, Arrabbiata Sauce (D, EG, G, V, VG\*)

### DESSERTS

Egg Custard Tart, Rhubarb Sorbet (D, EG, V)

Triple Chocolate Brownie, Vanilla Ice Cream (D, EG, G, V, VG\*)

Lemon Meringue Pie (D, EG, G, N, V)

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

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# SEASONAL PRIVATE DINING MENU



## 2023 SUMMER MENU

June, July, August

### STARTERS

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

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, VG\*)

### 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, VG\*)

### 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, VG\*)

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)

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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, VG\*)

### MAIN COURSES

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

Sunday Roasts served with Roast Potatoes and Chef's Selection of Vegetables (V)

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, VG\*)

### 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, VG\*)

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

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

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