

SEASONAL PRIVATE DINING MENU



2023 AUTUMN MENU

September, October, November

STARTERS

Roasted Figs, Goat's Cheese & Parma Ham on Toasted Sourdough (D, G, GFO, VO, VGO)

Confit Duck Leg Terrine, Balsamic Onions, Baby Gem, Orange Dressing (SL)

Spiced Red Lentil Soup, Spring Onions, Coriander (VG)

Breaded Camembert, Port & Cranberry Jelly, Garlic Ciabatta (G, GFO, SL, V)

MAIN COURSES

Braised Shin of Beef, Creamy Parmesan Polenta, Green Beans, Red Wine Jus (D, SL)

Roasted Breast of Chicken, Peas, Bacon, Wild Mushrooms, Sherry Sauce (D, SL)

Roasted Cod, Baby Onions, Courgettes, Saffron Potatoes, Shellfish Broth (D, F, SF)

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

DESSERTS

Apple Tarte Tatin, Clotted Vanilla Ice Cream (D, EG, G, V)

Dark Chocolate Crèmeux, Passion Fruit & Banana Sorbet (D, EG, V)

Baked Duck Egg Custard Tart, Nutmeg (D, EG, G, GFO, N, V)

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

Filter Coffee, Chocolate Truffles (D, S, V)

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 | (GFO) GLUTEN FREE OPTION | (L) LUPIN
(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS
(S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VO) VEGETARIAN OPTION | (VG) VEGAN | (VGO) VEGAN OPTION

Please Note: Gluten Free, Vegetarian and Vegan Options are available upon request in advance only.

TEL: 01249 822 228

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SEASONAL PRIVATE DINING MENU



2023 AUTUMN SUNDAY MENU

September, October, November

STARTERS

Roasted Figs, Goat's Cheese & Parma Ham on Toasted Sourdough (D, G, GFO, VO, VGO)

Confit Duck Leg Terrine, Balsamic Onions, Baby Gem, Orange Dressing (SL)

Spiced Red Lentil Soup, Spring Onions, Coriander (VG)

Breaded Camembert, Port & Cranberry Jelly, Garlic Ciabatta (G, GFO, SL, 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)

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

Roasted Cod, Baby Onions, Courgettes, Saffron Potatoes, Shellfish Broth (D, F, SF)

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

DESSERTS

Apple Tarte Tatin, Clotted Vanilla Ice Cream (D, EG, G, V)

Dark Chocolate Crèmeux, Passion Fruit & Banana Sorbet (D, EG, V)

Baked Duck Egg Custard Tart, Nutmeg (D, EG, G, GFO, N, V)

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

Filter Coffee, Chocolate Truffles (D, S, V)

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SEASONAL PRIVATE DINING MENU



2023/24 WINTER MENU

December, January, February

STARTERS

- Roasted Jerusalem Artichoke Soup, Truffle Cream (D, V)
Chicken Liver Parfait, Orange Purée, Chicory Jam, Toasted Brioche (D, EG, G, GFO, SL)
Smoked Beetroot Tartare, Hazelnuts, Frozen Avocado (N, SL, VG)
Cornish Crab Benedict, Thai Hollandaise, Pink Grapefruit (D, EG, G, SF)

MAIN COURSES

- Crispy Pork Belly, Creamy Potatoes, Lardons, Sprouts,
Wild Mushrooms, Merlot Jus (D, SL)
Roast Loin of Venison, Hasselback Potatoes, Red Cabbage,
Celeriac, Pink Peppercorn Sauce (C, D, SL)
Steamed Sea Bass, Borlotti Beans, Roasted Red Peppers,
Parsley, Vermouth Sauce (D, F, SL)
Harissa Roasted Butternut Squash Pithivier, Sunflower Seed Broth (G, VG)

DESSERTS

- Red Wine Poached Pear, Vanilla Chantilly Cream (D, SL, V)
Chestnut Mousse, Honey Jelly, Brown Sugar Meringue (D, EG, G, N, SL, V)
Apple Tarte Tatin, Clotted Cream Ice Cream (EG, G, SL, V)
Toasted Coconut Parfait, Rum Pineapple Salsa (SL, VG)
Filter Coffee, Chocolate Truffles (D, S, V)

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SEASONAL PRIVATE DINING MENU



2023/24 WINTER SUNDAY MENU

December, January, February

STARTERS

- Roasted Jerusalem Artichoke Soup, Truffle Cream (D, V)
- Chicken Liver Parfait, Orange Purée, Chicory Jam, Toasted Brioche (D, EG, G, GFO, SL)
- Smoked Beetroot Tartare, Hazelnuts, Frozen Avocado (N, SL, VG)
- Cornish Crab Benedict, Thai Hollandaise, Pink Grapefruit (D, EG, G, SF)

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 (V), Yorkshire Pudding (D, G, V) & Chef's Selection of Vegetables (V)
- Steamed Sea Bass, Borlotti Beans, Roasted Red Peppers, Parsley, Vermouth Sauce (D, F, SL)
- Harissa Roasted Butternut Squash Pithivier, Sunflower Seed Broth (G, VG)

DESSERTS

- Red Wine Poached Pear, Vanilla Chantilly Cream (D, SL, V)
- Chestnut Mousse, Honey Jelly, Brown Sugar Meringue (D, EG, G, N, SL, V)
- Apple Tarte Tatin, Clotted Cream Ice Cream (EG, G, SL, V)
- Toasted Coconut Parfait, Rum Pineapple Salsa (SL, VG)
- Filter Coffee, Chocolate Truffles (D, S, V)

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SEASONAL PRIVATE DINING MENU



2024 SPRING MENU

March, April, May

STARTERS

Wild Garlic & New Potato Velouté, Chervil Cream (D, V)

Terrine of Leeks, Grilled Artichoke, Truffle, Hazelnut Vinaigrette (N, SL, VG)

Lamb Croquette, Compressed Cucumber, Whipped Ricotta, Salsa Verde (D, F)

Treacle Cured Salmon, Ginger, Spring Onions, Marinated Beetroots (F, S)

MAIN COURSES

Wiltshire Lamb Provençal, Ratatouille, Fondant Potatoes (D, SL)

6oz Rump Steak (Served Pink), Grill Garnish, Triple Cooked Chips, Peppercorn Sauce (D, SL)

Sole à la Meunière, Capers, Brown Shrimp, Buttered Jersey Royals (D, F, SF)

Spring Vegetable Gnocchi, Charred Asparagus, Butter Sauce (D, EG, G, V, VGO)

DESSERTS

Duck Egg Custard Tart, Nutmeg, Rhubarb Sorbet (D, EG, G, N, V)

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

Dark Chocolate Delice, Olive Oil, Chocolate Sorbet (D, EG, V)

Selection of Local Cheeses, Rye Crackers, Quince, Celery (C, D, G, GFO, N, SL, V)

Filter Coffee, Chocolate Truffles (D, S, V)

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SEASONAL PRIVATE DINING MENU



2024 SPRING SUNDAY MENU

March, April, May

STARTERS

Wild Garlic & New Potato Velouté, Chervil Cream (D, V)

Terrine of Leeks, Grilled Artichoke, Truffle, Hazelnut Vinaigrette (N, SL, VG)

Lamb Croquette, Compressed Cucumber, Whipped Ricotta, Salsa Verde (D, F)

Treacle Cured Salmon, Ginger, Spring Onions, Marinated Beetroots (F, S)

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 (V), Yorkshire Pudding (D, G, V) & Chef's Selection of Vegetables (V)

Sole à la Meunière, Capers, Brown Shrimp, Buttered Jersey Royals (D, F, SF)

Spring Vegetable Gnocchi, Charred Asparagus, Butter Sauce (D, EG, G, V, VGO)

DESSERTS

Duck Egg Custard Tart, Nutmeg, Rhubarb Sorbet (D, EG, G, N, V)

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

Dark Chocolate Delice, Olive Oil, Chocolate Sorbet (D, EG, V)

Selection of Local Cheeses, Rye Crackers, Quince, Celery (C, D, G, GFO, N, SL, V)

Filter Coffee, Chocolate Truffles (D, S, V)

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SEASONAL PRIVATE DINING MENU



2024 SUMMER MENU June, July, August

STARTERS

Garden Pea Soup, Crumbled Feta (D, V)

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

Pressed Ham Hock Terrine, Apple Chutney, Toasted Sourdough (G, GFO, SL)

Waldorf Salad, Blue Cheese Mousse, Candied Walnuts (C, D, N, V, VGO)

MAIN COURSES

Hunters Chicken, Creamy Potatoes, Summer Greens (D)

Pork Schnitzel, Sauté New Potatoes, Black Pudding, Pancetta, Capers Butter (D, SL)

Pan Fried Cod, Wilted Greens, Saffron Potatoes, Bouillabaisse Sauce (D, F, SL)

Summer Vegetable Risotto, Crumbled Goat's Cheese (D, V, VGO)

DESSERTS

Duck Egg Custard Tart, Nutmeg, Rhubarb Sorbet (D, EG, G, N, SL, V)

Strawberry Eton Mess, Strawberry Sorbet (D, EG, V)

Chocolate Crème Brûlée, Lavender Shortbread (D, EG, G, GFO, V)

Selection of British Cheeses, Apple Chutney, Crackers (D, G, GFO, SL, V)

Filter Coffee, Chocolate Truffles (D, S, V)

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SEASONAL PRIVATE DINING MENU



2024 SUMMER SUNDAY MENU

June, July, August

STARTERS

Garden Pea Soup, Crumbled Feta (D, V)

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

Pressed Ham Hock Terrine, Apple Chutney, Toasted Sourdough (G, GFO, SL)

Waldorf Salad, Blue Cheese Mousse, Candied Walnuts (C, D, N, V, VGO)

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 (V), Yorkshire Pudding (D, G, V) & Chef's Selection of Vegetables (V)

Pan Fried Cod, Wilted Greens, Saffron Potatoes, Bouillabaisse Sauce (D, F, SL)

Summer Vegetable Risotto, Crumbled Goat's Cheese (D, V, VGO)

DESSERTS

Duck Egg Custard Tart, Nutmeg, Rhubarb Sorbet (D, EG, G, N, SL, V)

Strawberry Eton Mess, Strawberry Sorbet (D, EG, V)

Chocolate Crème Brûlée, Lavender Shortbread (D, EG, G, GFO, V)

Selection of British Cheeses, Apple Chutney, Crackers (D, G, GFO, SL, V)

Filter Coffee, Chocolate Truffles (D, S, V)

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2024 AUTUMN MENU

September, October, November

STARTERS

Roasted Tomato Soup, Basil Oil Croutons (G, GFO, V)

Grilled Sardines, Shallots, Fried Sourdough, Sauce Vierge (F, G, GFO, SL)

Whipped Goat's Cheese & Beetroot Salad, Candied Hazelnuts (D, N, SL, V)

Crispy Duck Salad, Compressed Watermelon, Toasted Cashews, Soya Dressing (N, S, SE)

MAIN COURSES

Crusted Chicken Breast, Parsnip Purée, Fondant Potatoes, Chorizo Sauce (D, G, SL)

Braised Shin of Beef, Truffled Polenta, Green Beans, Red Wine Sauce (D, G, SL)

Smoked Haddock Fishcake, Spinach, Poached Egg, Tartare Hollandaise (D, EG, F)

Wild Mushroom Ravioli, Wilted Spinach, Crumbled Feta, Hazelnuts (D, EG, G, N, V)

DESSERTS

Dark Chocolate Mousse, Vanilla Cream, Hazelnut Praline (D, EG, N, V)

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

Cherry Bakewell Tart, Proper Custard (D, EG, G, N, V)

Selection of British Cheeses, Apple Chutney, Crackers (D, G, GFO, SL, V)

Filter Coffee, Chocolate Truffles (D, S, V)

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Roasted Tomato Soup, Basil Oil Croutons (G, GFO, V)

Grilled Sardines, Shallots, Fried Sourdough, Sauce Vierge (F, G, GFO, SL)

Whipped Goat's Cheese & Beetroot Salad, Candied Hazelnuts (D, N, SL, V)

Crispy Duck Salad, Compressed Watermelon, Toasted Cashews, Soya Dressing (N, S, SE)

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 (V), Yorkshire Pudding (D, G, V) & Chef's Selection of Vegetables (V)

Smoked Haddock Fishcake, Spinach, Poached Egg, Tartare Hollandaise (D, EG, F)

Wild Mushroom Ravioli, Wilted Spinach, Crumbled Feta, Hazelnuts (D, EG, G, N, V)

DESSERTS

Dark Chocolate Mousse, Vanilla Cream, Hazelnut Praline (D, EG, N, V)

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

Cherry Bakewell Tart, Proper Custard (D, EG, G, N, V)

Selection of British Cheeses, Apple Chutney, Crackers (D, G, GFO, SL, V)

Filter Coffee, Chocolate Truffles (D, S, V)

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