

# 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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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.

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## 2024 SPRING SUNDAY MENU

March, April, May

### STARTERS

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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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# SEASONAL PRIVATE DINING MENU



## 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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## 2024 AUTUMN SUNDAY 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

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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