

Private Dining Menu

Menu 1 – £40.00 per person

Amuse bouche

Home cured salmon gravadlax, rye bread

Pan fried Ling, tomato, peppers & chickpeas

OR

Roasted corn fed chicken, thyme spatzle & runner beans

Pre dessert

Summer pudding, vanilla ice cream

Coffee & petit fours

Menu 2 - £45.00 per person

Amuse bouche

Salad of fresh peas, ricotta cheese & summer truffles

Pan fried plaice fillet brown butter, prawns, cucumber & dill

OR

Peppered lamb rump, creamed spinach & mushrooms

Pre dessert

Passion fruit Crème brûlée, sesame snap

Coffee & petit fours

Menu 3 - £50.00 per person

Amuse bouche

Country style terrine, toast

Whole lemon sole, new potatoes & lemon

OR

Roast pork loin, fondant potato, summer cabbage

Pre dessert

Lemon tart

Coffee & petit fours

Menu 4 - £55.00 per person

Amuse bouche

Carpaccio of venison, pineapple & chilli

Pan fried Skate wing, capers, lemon & parsley

OR

Roasted duck breast, lentils, sweet potato purée

Pre dessert

Strawberry cheesecake

Coffee & petit fours

Menu 5 - £60.00 per person

Amuse bouche

Dorset crab, baby gem lettuce, soft herb mayonnaise

Beef Fillet steak, spinach & sauté potatoes

OR

Roasted fillet of sea bass, braised celery, apple & celery

veloute

Pre dessert

Prune & almond tart, Armagnac crème Chantilly

Coffee & petit fours

Vegetarian Menu

Amuse bouche

Salad of fresh peas, ricotta cheese & summer truffles

OR

Stuffed Violetti aubergine, mozzarella, basil & pine nuts

Spinach & ricotta ravioli, tomato & parmesan

OR

Risotto of summer vegetables & parmesan

Pre dessert

Same as the rest of the table

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill.

As all produce is delivered daily, please be understanding if certain dishes are unavailable.