

Addendum Private Dining

Menu 1 – £40.00 per person

Amuse bouche

Curried parsnip soup

Fillet of sea bream, spinach, minestrone

OR

Roasted corn fed chicken, potato wedges, winter

greens

Pre dessert

Vanilla parfait, citrus dressing

Coffee & petit fours

Menu 2 - £45.00 per person

Amuse bouche

Crumbed pork belly, split yellow peas

Pan fried fillet sea bass, ratatouille, olives

OR

Roast pork loin, cabbage, potatoes & apples

Pre dessert

Lemon tart

Coffee & petit fours

Menu 3 - £50.00 per person

Amuse bouche

Pressed smoked salmon, cream cheese

Roast turkey, tradition garnish

Pre dessert

Christmas pudding, brandy butter

Coffee & petit fours

Menu 4 - £55.00 per person

Amuse bouche

Country style terrine, toast

Roast salmon, mussels, salsify & soft herbs

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

Braised turbot (on the bone) winter vegetables,

béarnaise

Pre dessert

Sticky toffee pudding, toffee sauce & clotted cream

Coffee & petit fours

Vegetarian Menu

Amuse bouche

Ballotine of leeks, boiled egg dressing & pickled

girolles

OR

Stuffed palm hearts, tomato salsa, truffle honey

Parmesan crusted aubergine, cous cous

OR

Risotto of beetroot, dill & horseradish

Pre dessert

Same as the rest of the table