

# PRIVATE DINING

Our menus are designed by our Executive Head Chef, who updates them monthly using only the freshest seasonal ingredients. Our Presidents, Treasurers, Garden, Edwards and Orangery Rooms are perfect for large as well as more intimate dinners

Minimum of 10 guests

3 courses plus coffee and petits fours (Monday – Friday)  
£70.00 per person

A choice of one dish from each course is required for the whole party



## STARTERS

Game terrine, Cumberland sauce, toasted sourdough

Chicken and tarragon ballotine, pickled heritage carrot, pea puree

Warm quail's egg salad, spinach, watercress, candied black garlic

Venison faggots, grilled corn, red wine juniper berry glaze

Crab, smoked salmon, beet gel, fennel and celeriac salad

King scallops, black pudding, parsnip, cider pea puree, balsamic jus

Rillette of mackerel, pickled cucumber carpaccio, flatbread

Buffalo mozzarella, candied peas, mint frisee salad, lemon oil (v)

Goat's cheese twice baked souffle, walnut and apple chicory salad, watercress oil (v)

Cauliflower kimchi pancakes, Brussels sprouts slaw (ve)

Asparagus soup with saffron cream and basil croutons

Chicken liver and foie gras terrine, fig chutney, Sauternes' jelly and toasted mini-Brioche

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ALL OF OUR DISHES ARE  
BEAUTIFULLY CRAFTED FOR YOU

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❶ = Healthy lifestyle choice. (v) = vegetarian dishes. (ve) = vegan dishes.

## MAINS

Salt Marsh lamb cannon, Stilton crumb, heritage carrots, leeks, star anise jus

Roast pork medallion, dandelion mash, grilled blood orange, purple broccoli, cider glaze

Beef Wellington, wild mushrooms, heritage carrots, Madeira sauce

Baked Goosnargh corn-fed chicken, heritage tomato mash, garlic shredded snow peas, pink peppercorn jus

Guinea fowl, apricot, pistachio, salsify, roasted root vegetables

Baked seabass, fragrant quinoa, caper sauce

Scottish salmon, roasted fennel, rocket and burnt orange vinaigrette

Macadamia-crusted north coast cod, orzo, citrus courgette, salsa verde

Shitake mushroom, celeriac and ginger risotto, daikon, miso sauce (v)

Malfatti, charred aubergine, nut crust, basil infused tomato coulis (v)

Wasabis mustard beef filet with a kale and purple potato hash, crispy spring onion tempura soy glaze

Rump of lamb with a cassoulet of lentils, beetroot and thyme, Parmenter potatoes



We have a range of private dining menus available and can cater to any occasion from intimate dining in our President and Treasurers Rooms to sumptuous gala dinners with reception drinks served in our Orangery or our Courtyard Garden.

## PUDDINGS

White chocolate and blueberry cheesecake (v)

Pear tarte tatin, port syllabub (v)

Grilled pineapple, ginger meringue, green tea cream (v)

Date and walnut sponge, butterscotch sauce, vanilla ice cream (v)

Flourless chocolate torte, rum soaked raisins, clotted cream, mint dust (v)

Goat's curd parfait, blueberry gel, purple basil cress (v)

Espresso creme caramel with pistachio biscotti (v)

Rhubarb panna cotta, warm almond cake (ve)

Rice pudding, Bramley apple, Arlette pastry, wood sorrel granita (V)

Tiramisu pave, coffee granita (V)

Yorkshire rhubarb parfait, pistachio and honey sponge

Assiette of apple (apple crumble tart, green apple ice cream, apple jelly) (v)

A PERFECT SETTING FOR YOUR  
SPECIAL DINING OCCASION