

PRIVATE DINING

Our menus are designed by our Executive Head Chef, 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 20 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

Pressed-corn fed chicken, pumpkin cream, Moroccan spice, pine nut and sultana feuille de brick

Crab, tomato, shellfish mayonnaise, leek straw, caviar

Smoked Laverstock buffalo mozzarella, broad bean pesto, ratatouille

Crispy Peking duck with cherry compote, pea shoots 🌱

Wild mushroom pate, pea mousse, preserved beetroot, brioche crouton, black truffle (v)

Smoked mackerel rilette, beetroot, mackerel mayonnaise, pickled radish, cucumber

Seared Loch Duart salmon, piccalilli vegetables, duck egg mousse, borage nasturtium

Teeter goat's cheese, toasted brioche, artichoke, pickled vegetables (v)

Scorched, hickory smoked cauliflower, Beaufort cheese, asparagus polonaise (v)

Vegetable spring roll, plum sauce, Asian coleslaw, shiso leaf (ve)

ALL OF OUR DISHES ARE
BEAUTIFULLY CRAFTED FOR YOU

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

All prices are exclusive of VAT at prevailing rate

MAINS

Rump of Cumbrian lamb, vadouvan seasoning, hispi cabbage, lamb croustis, carrot cream

Iberico pork, presa, cheek, morcilla, roscoff onion, hazelnuts, Madeira

Free range chicken, chapel down bacchus , tumbleweed, summer vegetables

Smoked bavette, beef sauce, asparagus, cauliflower cream, chargrilled cauliflower

Sea bass fillet, ratatouille vegetables, Jerusalem artichoke, tomato fondue, fennel sauce.

Cod fillet, hen of the woods, broad bean pistou, chicken butter sauce

Goosenagh duck, butternut clafoutis, pumpkin cream, smoked celeriac, xemenez sauce

Jerusalem artichoke clafoutis, Roscoff onion, carrot cream, tarragon sauce (v)

Porcini mushroom pasticcio, garden vegetables, rosemary picada, white truffle cream (v)

Scottish Charolais beef fillet, smoked brisket, king oyster mushroom, fermented black bean sauce



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

Madagascan chocolate, raspberries (v)

Pear tarte Tatin, Beaume di Venise syllabub, cinnamon stick (v)

Medjol dates, walnut cake, caramel (v)

Lemon verbena, cranberry, shortcake, flowers (v)

Fruits of the forest (v)

Almonds and apricot (v)

Pain Perdu, preserved pear, poire Williams, nutmeg custard (v)

Blackberry ripple, Beaume de Venise syllabub, hazelnut frangipane

Glace jasmine apple, champagne rhubarb, caramel, jasmine flowers (ve)

A PERFECT SETTING FOR YOUR SPECIAL DINING OCCASION
