

# PRIVATE DINING

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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)**  
£55.00 per person

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



## STARTERS

Pressed poussin, garden vegetables, pepper sauce, fennel

Crab tomato, shellfish mayonnaise, leek straw, caviar

Pea and leek vichyssoise, ham hock, old Winchester, celeriac, artichoke

Porcini mushroom pâté, peas mousse, preserved beetroot, brioche crouton, black truffle (v)

Potted mackerel, scorched mackerel, mackerel mayonnaise

Red pepper bavaois, jalapeno chutney, charred padron peppers, courgette (v)

Seared salmon 'feather', piccalilli vegetables, duck egg mousse, borage, nasturtium

Sheep's curd cheese, hazelnuts, beetroot, pickled mushrooms, twigs (v)

Charred cauliflower, Espelette pepper compote, ratatouille, courgette crisps (ve)

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ALL OF OUR DISHES ARE  
BEAUTIFULLY CRAFTED FOR YOU

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

All prices are exclusive of VAT at prevailing rate

## MAINS

Lamb rump and ragout, pea, mint, shallot cream, pumpkin, lamb glaze

Free range chicken with Bacchus, celeriac noisette, braised root vegetable and puy lentil stew, winter savoury

Bavette of beef, shimeji, shitake, chestnut mushrooms, soy Madeira sauce, parmesan potato cream

Lake District lamb scrag, pepper and saffron stew, agria potato, courgette

Morocco inspired sea bass, tagine sauce, aubergine ripieni, black rice

Smoked cod fillet, cavalo nero, agria potato marquise, sorrel butter sauce

Berkshire pork shoulder, plums, winter greens and charred fennel, Ximenez sherry

Courgette Veneziana, pepper and saffron stew (ve)

Artichoke and Roscoff onion tatin, mushroom ragout (v)

## PUDDINGS

Madagascan chocolate, preserved cherries, cocotine, cocoa rubble (v)

Pain d'épice, crème noisette, pedro Ximenez, cremeux, sultanas (v)

Brioche pudding, plums, duck egg custard, borage flowers (v)

Fruits of the forest (v)

Rum and raisin delice, mandarin sorbet (v)

Preserved pear tree, nutmeg custard, (v)

Glace apple, hazelnut cake, marigold, cider, crème noisette (v) (ve)

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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.

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A PERFECT SETTING FOR YOUR  
SPECIAL DINING OCCASION

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