

# PRIVATE DINING

## SELECT ONE DISH FROM EACH COURSE FOR THE WHOLE PARTY

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.

### Three courses plus coffee and petit fours (Monday – Friday) £62.00 per person

*Minimum of 20 guests*

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

## STARTERS

Pressed free-range chicken, pea shoots, parmesan rubble, tartar sauce

Pea mousse, smoked ham hock, duck egg, potato crisp

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

Buffalo mozzarella, Marcona almonds, red pepper compote, mint and broad bean pesto (v)

Applewood smoked salmon, sorrel crème fraîche, polonaise, salmon roe

Charred vegetables, tomato fondue, smoked corn mayonnaise, rosemary croutons (ve)

## MAINS

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

Rump of lamb, tarragon, baked celeriac, garden peas, baby gem, mint

Fillet of beef, peppercorn sauce, dried tomato, Parmesan potato, pea cream, charred turnip

Halibut fillet, hen of the woods mushroom, carbonara sauce, baked rice

Charred cod fillet, tartar sauce, heritage potato, pea cream

Baked celeriac, ratatouille, smoked celeriac cream, rosemary picada (ve)

Porcini mushroom lasagne (v)



 HEALTHY LIFESTYLE CHOICE (V) VEGETARIAN (VE) VEGAN

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.

# PRIVATE DINING MENU UPGRADE OPTIONS

PRICES PER PERSON



Four pre-dinner canapés per person **£16.00**

Please see canapé menu. Only available with our formal dining menus

Amuse bouche **£5.00**

XO king prawns

Jerusalem artichoke, mint, broad beans (v)

Smoked salmon, sweetcorn, celery

Palate cleanser **£4.50**

Lemon verbena

Vodka and aromatics

Sicilian lemon

British cheese board **£8.50**

Nespresso coffee bar **£5.00**

 HEALTHY LIFESTYLE CHOICE (V) VEGETARIAN (VE) VEGAN

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.

# PRIVATE DINING

## SELECT ONE DISH FROM EACH COURSE FOR THE WHOLE PARTY

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.

**Three courses plus coffee and petit fours  
(Monday – Friday) £62.00 per person**

*Minimum of 20 guests*

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

## PUDDINGS

Madagascan truffle, smoked milk ice cream, wafer, milk chocolate mousse

Glazed brioche pudding, plums, duck egg custard, borage flowers (v)

Caramel crème, caramelised apple, sorrel, green apple (v) (ve)

Glace Williams pear, elderflower, vanilla mousse (v)

Coconut cake, charred pineapple, jasmine cream(v)

Raspberry ripple Charlotte, raspberry compote

**MENUS ARE CRAFTED BY OUR EXPERT CHEF AND SERVED BY OUR HIGHLY TRAINED TEAM.**

Our Private Dining menu represents the best seasonally driven and locally sourced produce. Catering to any occasion, our menus offer superb flavours alongside a thoughtfully crafted selection of wines and beverages, served in stunning spaces for groups of 20 up to 200 guests.



 **HEALTHY LIFESTYLE CHOICE** (V) **VEGETARIAN** (VE) **VEGAN**

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.