



PRIVATE DINING MENU I

STARTER

Loch Var Smoked Salmon with Capers, Lemon and Buttered Brown Bread (G)

Scotch Duck Egg, Confit Duck Leg, Piccalilli Sauce (G)

Cream of Leek and Potato Soup, Blue Cheese (G)(V)

MAIN COURSE

Fillet of Sea Bass, Roast Baby Onion, Crushed Sweet Potato, Brussels Sprouts and Chive Velouté

Guinea Fowl Schnitzel, Chamomile Buttered Cabbage, Creamed Potato and Juniper Gin Jus (G)

Winter Vegetable Shepherd's Pie, Sauce Mornay, Glazed Mashed Swede and Potato (G)(V)

DESSERT

Sweet and Sour Vanilla Poached Pumpkin, Monsoon Malabar Coffee Crèmeux,
Pumpkin Seed Crumble Ice Cream, Coffee Meringue (G)

Pink Grapefruit, Chestnut and Praline Tartlet, Grapefruit GASTRIQUE Sauce, Grapefruit Sorbet (G)(N)

Selection of Artisanal Cheeses, Fruit Chutney, Grapes and Celery (G)

PETIT FOURS (V)(G)

£60 PER PERSON FOR THREE COURSES

(V) Vegetarian (N) May contain nuts (G) Contains gluten

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.



PRIVATE DINING MENU II

STARTER

Carlingford Loch Oysters poached in Chapel Down Brut English Wine, Rockefeller Glaze, Exmoor Caviar (G)

Balmoral Venison Carpaccio, Peppercorn Cream, Redcurrent, Root Vegetable Crisps (N)(G)

Salad of Roast Squash, Mustard Leaf and Croquette of Tunworth Cheese (V)(N)(G)

MAIN COURSE

Roast Sea Bream, Warm Potted Brown Shrimps, Samphire and Green Beans

Cumbrian Beef Fillet, White Mushroom Puree, Gratin of Potato, Braised Ox Cheek and Bone Marrow (G)

Barley Risotto Jerusalem Artichoke, Forest Mushrooms and Parsley (V)

DESSERT

Sweet and Sour Vanilla Poached Pumpkin, Monsoon Malabar Coffee Crèmeux, Pumpkin Seed Crumble
Ice Cream, Coffee Meringue (G)

Pink Grapefruit, Chestnut and Praline Tartlet, Grapefruit Gastrique Sauce, Grapefruit Sorbet (N)(G)

Selection of Artisanal Cheeses, Fruit Chutney, Celery and Crackers (V)(G)

PETIT FOURS (V)(G)

£70 PER PERSON FOR THREE COURSES

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PRIVATE DINING MENU III

STARTER

Dressed Dorset Crab, Bloody Mary Ketchup (G)

Josper-Grilled Scallops St Jacques, White Mushroom (G)

Hand Chopped Beef Tartare, Pickled Tongue, Melba Toast and Charcoal Mayonnaise (G)

Waldorf Salad, Endive, Celery, Grape and Apple (V)(N)

MAIN COURSE

Atlantic Monkfish Osso Buco, Saffron Potato, Sofrito Sauce

Roast Breast of Goose and Turkey, Traditional Accompaniments (N)(G)

Cumbrian Venison with Salsify, Pickled Red Cabbage and Pepper Sauce (N)

King Oyster Mushroom, Fondue of Vacherin and Canterbury Cheddar, Black Garlic Dumpling, Mushroom Broth (V)(G)

DESSERT

Sweet and Sour Vanilla Poached Pumpkin, Monsoon Malabar Coffee Crèmeux,
Pumpkin Seed Crumble Ice Cream, Coffee Meringue (G)

Pink Grapefruit, Chestnut and Praline Tartlet, Grapefruit Gastrique Sauce, Grapefruit Sorbet (N)(G)

Selection of Artisanal Cheeses, Fruit Chutney, Celery and Crackers (V)(G)

PETIT FOURS (V)(G)

£80 PER PERSON FOR THREE COURSES

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