

**PRIVATE DINING MENU
SAMPLE MENU
£45 PER PERSON**

Starters

Leek & potato soup, crispy leeks, truffle oil
Heritage baked beetroot, whipped goats curd
Crab & prawn fishcakes, fennel & pea salad
Braised pork cheeks, celeriac & pickled apple

Mains

Roasted corn & pearl barley risotto, spiced mushrooms
Lemon sole meunière, confit potatoes & green beans
Confit rabbit legs, cured ham wrapped loin, squash purée & fondant potato
10oz Ribeye steak, hand cut chips, mixed leaf salad, *Choice of Peppercorn or Béarnaise sauce*
(Chefs recommendation – Med Rare)

Desserts

Warm Bakewell tart, vanilla ice cream
Vanilla crème brûlée, shortbread
Pineapple carpaccio, winter spiced syrup
Selection of British cheese, spiced Williams pear chutney, grapes, water biscuits