

Private Dining

Starters

Fresh Bread & Salted Butter with
Wild Mushroom & Fennel Soup with Truffle Oil (V)

or

Chicken Liver Parfait with Spiced Pear Chutney & Melba Toast

or

Smoked Salmon with Avocado, Lemon & Crème Fraiche Mousse and Melba Toast

or

A Sharing Platter for the Table

*Parma Ham & Salami, Pan Fried Chorizo Chunks, Smoked Salmon with Crème Fraiche & Dill,
Roasted Pepper, Onion & Courgette with Basil Oil, Dipping Oils & Olives & Dipping Bread*

Main

Hampshire Rump Steak with Pan-fried Garlic Mushrooms & Peppercorn or Chasseur Sauce

or

Slow Cooked Moroccan Lamb Tagine with Fruity Couscous, Cucumber Yogurt & Flatbread

or

Chicken Breast Wrapped in Parma Ham & Sage with Roasted Broccoli & Wild Mushroom Sauce

or

Salmon en Croute with Green Beans, Cherry Vine Tomatoes & Caper Butter Sauce

or

Roast Butternut Squash, Pine Nut & Basil Risotto with Pecorino & Rocket Salad (V)

Served with Seasonal Vegetables & Potatoes



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Desserts

Warm Chocolate Brownie with Cherry Sauce & Chocolate Cream

or

Lemon Tart with Crème Fraiche & Raspberries

or

Sticky Toffee Pudding with Vanilla Cream & Salted Caramel Sauce

or

Baked Cheesecake with Blueberry Compote & White Chocolate

or

Fresh Fruit Pavlova with Cream & Berries

Cheeseboard

A Selection of local Cheese with Crackers, Grapes, Celery and Chutney.

£44 PER PERSON / £51 WITH CHEESEBOARD / £56 WITH 2 CHEFS CANAPES