

# Private Dining Menu: £35.95 per person

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Include complimentary glass of fizz and Tea and coffees

## ✦ Starters ✦

### **Heirloom Tomato Bruschetta** *(ve) (go)*

Toasted sourdough rubbed with garlic and topped with Heirloom tomatoes,  
Red onion and basil

### **Chicken Liver Parfait** *(go)*

Chicken liver parfait with a real ale mustard seed and warmed brioche bun

### **Sauteed Prawns** *(go)*

Prawn skewers pan fried with spicy pineapple, lime, ginger and coriander salsa

## ✦ Mains ✦

### **Cod Fillet Herbs Crust**

Cod fillet baked with a herb crust, served with creamed leeks and buttery  
mashed potato

### **Giardiniera Salad**

Mixed leaves, asparagus, courgette, peppers, onions, Black olives and green  
beans with balsamic dressing with option of Chicken or Salmon or goat cheese

### **Beetroot, Squash and Spinach Risotto** *(v) (go)*

Beetroot, squash, spinach and pea risotto with rocket and shaved granello  
cheese

### **Chicken in Thyme Jus** *(go)*

Chicken breast with roasted squash, courgette, green beans and new  
potatoes, served with thyme jus.

### **60Z Rump steak**

21 day aged rum served with garlic sauce, green beans and fries with  
peppercorn or Bearnaise sauce

## ✦ Desserts ✦

### **Chocolate tart (v)**

Chocolate tart with raspberry coulis and crème fraiche

### **Vanilla cheesecake (v) (g)**

Vanilla cheesecake with red fruits and raspberry coulis

### **Crème Brulle**

Caramelised vanilla crème

### **Exotic Fruit Carpaccio (ve) (go)**

Pineapple, watermelon, passion fruit, galia , thinly sliced and served with mango sorbet and micro basil

*(VE) Vegan (V) Vegetarian (GO) Can be made Gluten free on request. Please note room hire charge may apply.*