

PRIVATE DINING MENU

June 1st – August 31st 2017

Pea soup
with mint pesto crème fraiche (v, gf)

Citrus cured salmon
with cucumber, avocado and dill (gf)

Salad of heritage tomatoes
with mozzarella, basil and balsamic (v, gf)

Beetroot terrine
with goat's cheese, burnt orange and hazelnut dressing (v, gf)



Pan-fried salmon
with Jersey royals, spinach and parsley sauce (gf)

Roast breast of chicken
with potato purée, black garlic, new season peas and pancetta (gf)

Pork loin
with celery, mushrooms, couscous and pickled apples (gfo)

Sweet potato gnocchi
with cherry tomato, pine nuts and red pepper sauce (v)



Eton mess
with fresh strawberries, vanilla cream and meringue (v, gf)

Passion fruit curd
with coconut and lychee sorbet (v, gf)

Lavender panna cotta
with shortbread and Peach Melba ice cream (gfo)

Selection of British and French cheeses
with biscuits, grapes and celery
(£3 supplement per person)

£38 per person for 3 courses

£41 per person to include coffee and petit fours

PRIVATE DINING
ALTERNATIVE MENU

June 1st – August 31st 2017

Pickled beetroot
with ricotta, broad beans and filo crisps (v, gf)

Smoked mackerel
with saffron potato terrine and sourdough croûte

Summer pea soup
with ham hock and black olive (gf)

Fennel, orange and quinoa salad
with pomegranate dressing (v)

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Herb-crusted cod
with white beans, spinach and clams (gfo)

Roast rump of lamb
with minted new potatoes, baby carrots and salsa verde (gf)

Fillet of stone bass
with green beans, shallots and celeriac red wine sauce (gf)

Garden pea mousse
with asparagus, parsley, mint and sheep's curd (v)

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Raspberry parfait
with poached peaches, almonds and peach sorbet (gf)

Coconut panna cotta
with roasted pineapple and mango sorbet (gf)

Dark chocolate delice
with salted caramel and pistachio ice cream

Selection of British and French cheeses
with biscuits, grapes and celery
(£2 supplement per person)

Menu priced at £42 for 3 courses

£45 per person to include coffee and petit fours