



## BESPOKE PRIVATE DINNER MENU A

### AMUSE BOUCHE

Chef's choice

### STARTER

Marbled Terrine of Black Leg Chicken, Rabbit & Herbs  
Watercress, pickled vegetables, toasted sourdough bread

### MAIN COURSE

Pan-fried Fillet of Halibut  
Celeriac purée, baby fennel, sweet corn, crunchy curly kale, Meunière sauce

### PRE DESSERT

Chef's choice

### DESSERT

Baked Vanilla Cheese Cake

Tea, Coffee & Petits Fours

£68 per person

~ Bespoke menus are available upon request ~



## BESPOKE PRIVATE DINNER MENU B

AMUSE BOUCHE  
Chef's choice

STARTER  
Loch Duart Salmon Tartar  
Coarse-grain mustard, radish, ginger, chilli, toasted sesame seeds

MAIN COURSE  
Pan-fried Gressingham Duck Breast  
Fondant potato, baby carrots, steamed greens, Port wine jus

PRE DESSERT  
Chef's choice

DESSERT  
Dark Chocolate Parfait  
Mini chocolate brownie, caramelized bananas, salted caramel ice cream

Tea, Coffee & Petits Fours

£72 per person

~ Bespoke menus are available upon request ~



## BESPOKE PRIVATE DINNER MENU C

AMUSE BOUCHE  
Chef's choice

STARTER  
Hand-dived Scallops  
Shallots, keta caviar, crispy pancetta, chive sabayon

MAIN COURSE  
28-days Hanged Beef Fillet, Wellington Style  
Garlic & parmesan mashed potatoes, glazed baby carrots, red wine jus

PRE DESSERT  
Chef's choice

DESSERT  
Roasted White Chocolate  
Textures of raspberries & pistachios

Tea, Coffee & Petits Fours

£86 per person

~ Bespoke menus are available upon request ~