



PRIVATE DINING MENUS



CLASSIC

Add a selection of canapés for you and your guests upon arrival

Salt-crusted sourdough bread
With salted butter

STARTER

Buffalo mozzarella (v)
*Quince purée, glazed pecans, grapes,
red endive and truffle honey*

MAIN

Classic shepherd's pie with peas
*Slow-braised lamb and beef
with Cheddar mash, rosemary and red wine sauce*

DESSERT

Classic frozen berries (v)
*Selected berries and redcurrants with frozen yoghurt
and white chocolate sauce*

Selection of teas and filter coffees

Menu price: £60

Selection of cheeses 6.50 per person
With crackers, grapes, apple and apricot chutney

Salted caramel chocolate truffles (v) 2.95 per person
With a liquid caramel centre

A discretionary optional service charge of 13.5% will be added to your bill.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



PRIVATE DINING MENUS



ELEGANT

We offer two choice menus to choose from but please note you must select one menu for the whole party.

For groups of up to 12 guests

Your guests may order on the day from this menu.

For groups of 12 guests and over

We ask each of your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event

Add a selection of canapés for you and your guests upon arrival

Salt-crusted sourdough bread

With salted butter

STARTERS

Tossed Asian salad (vg)

Warm salad of pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce

Robata grilled chicken skewers

With bang bang peanut sauce, sesame, coconut, lime and coriander

Buffalo mozzarella (v)

Quince purée, glazed pecans, grapes, red endive and truffle honey

MAINS

Blackened cod fillet with jasmine rice

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce

Flat-iron roast chicken with mashed potato

De-boned half chicken with a wild mushroom sauce, green beans and black truffle

Rendang plant-based curry (vg)

Sweet potato, green beans, chilli, coconut "yoghurt", choy sum, broccoli, toasted coconut, jasmine rice, coriander cress

DESSERTS

Crème brûlée (v)

Classic set vanilla custard with a caramelised sugar crust

Profiteroles (v)

Vanilla ice cream, warm chocolate sauce and gold flakes

Classic frozen berries (v)

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

Selection of teas and filter coffees

Menu price: £70

Selection of cheeses 6.50 per person

With crackers, grapes, apple and apricot chutney

Salted caramel chocolate truffles (v) 2.95 per person

With a liquid caramel centre

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PRIVATE DINING MENUS



HERITAGE

We offer two choice menus to choose from but please note you must select one menu for the whole party.

For groups of up to 12 guests

Your guests may order on the day from this menu.

For groups of 12 guests and over

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Add a selection of canapés for you and your guests upon arrival

Salt-crusted sourdough bread

With salted butter

STARTERS

Classic crispy duck salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Oak smoked salmon

Black pepper, lemon and dark rye bread

Stilton and walnut cheese soufflé (v)

Twice-baked in a cream sauce

MAINS

Pan-fried fillet of sea bass with green beans

Creamed potato, samphire, tomato concassé and saffron sauce

Fillet steak

Chargrilled and served with dauphinoise potatoes, green beans and watercress, peppercorn or Béarnaise sauce

Foraged wild mushroom and truffle linguine (vg)

Wild mushroom sauce with plant-based cream cheese, pine nuts, hand-picked rocket and truffle

DESSERTS

Chocolate bombe (v)

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Apple tart fine (v)

Baked apple tart with vanilla ice cream

Sticky toffee pudding (v)

Salted caramel sauce, dates, clotted cream and gold flakes

Selection of teas and filter coffees

Menu price: £85

Selection of cheeses 6.50 per person

With crackers, grapes, apple and apricot chutney

Salted caramel chocolate truffles (v) 2.95 per person

With a liquid caramel centre

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PRIVATE DINING MENUS



SUNDAY ROAST

Available Sunday 11am - 4pm

Add a selection of canapés for you and your guests upon arrival

2 COURSES

MAINS

Roast chicken £45

Roast beef £50

*Served with Yorkshire puddings, rosemary roast potatoes,
green beans with almonds, carrot and swede mash,
finished with red wine gravy*

DESSERT

Sticky toffee pudding

Salted caramel sauce, dates, clotted cream and gold flakes



3 COURSES

STARTER

Oak smoked salmon

Black pepper, lemon and dark rye bread

MAINS

Roast chicken £55

Roast beef £60

*Served with Yorkshire puddings, rosemary roast potatoes,
green beans with almonds, carrot and swede mash,
finished with red wine gravy*

DESSERT

Sticky toffee pudding

Salted caramel sauce, dates, clotted cream and gold flakes



Selection of cheeses 6.50 per person

With crackers, grapes, apple and apricot chutney

Salted caramel chocolate truffles (v) 2.95 per person

With a liquid caramel centre

A discretionary optional service charge of 13.5% will be added to your bill.

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