



Private Dining 4 Course Menu I  
£52.00 per Head

Amuse Bouche

Smoked Chicken and Miso Broth with Porcini Mushrooms and Spring Onions

Starter

**Thornby Moor Goats Cheese Mousse**

Parkin croutes, quince gel and pickled baby veg salad

Fish Course

**Braised Squid in Tomato and Saffron**

Black pudding and broad beans

Main

**Caramelized Pork Belly**

Burnt onion puree, shallot tart tartin, roasted garlic and confit vegetables

Dessert

**Lemon Meringue Tart**

Cardamom yoghurt and raspberry sorbet

Cheese Course

**A Selection of Fine European Cheeses**

Oatcakes and water biscuits, pickled walnuts and Quince jelly

Petit Fours

**A Selection of Petit Fours**

\*Available on request\*

Amuse Bouche, Cheese Course and Petit Fours Available with a Supplement on Request.