

PRIVATE DINING

- MENU 1 -

6 COURSE TASTING MENU £34.95

There is no hire charge. Maximum 20 Guests

BREAD COURSE

Freshly Baked Warm Bread with Whipped Butter & Today's Flavoured Salt

STARTERS

TOMATO & BUFFALO MOZZARELLA SALAD
with Aged Balsamic, Rocket Pesto, Crispy
Capers & Basil

LOCAL SLOW COOKED BEETROOT SALAD
with Creamy Goats Cheese, Crispy Filo
Pastry, Cane Syrup and Apple

CHEF'S SOUP OF THE DAY
Served with Warm Bread

RICH CHICKEN LIVER AND MUSHROOM PATE
with Black Truffle Dressing, Toasted Brioche,
Caramelized Onion Chutney and Young Shoots

NORTH SEA FISHCAKE
with Pea & Shallot Salsa, with Lemon
Mayonnaise

TODAY'S INTERMEDIATE COURSE

Chef's Intermediate Course

MAINS

PAN ROASTED CHICKEN BREAST
with Charred Sweetcorn, Pancetta, Seasonal Greens
and a Buttered Fondant Potato

CONFIT WELSH BLACK BELLY PORK & KING PRAWNS
with Pak Choi, Ponzu Dressing, Black Pudding & Sautéed
Potatoes

HAND MADE "CARMELLE" PASTA
Filled with Lemon & Ricotta Cheese, Pea Veloute &
Sprouting Broccoli

SPRING VEGETABLES SPELT RISOTTO
With Confit Cherry Tomatoes, Golden Cross Goat
Cheese & Black Olive Crumb

PAN ROASTED COLEY
with Spring Greens, Crayfish Dressing & Red Wine
Sauce

CHEF'S PRE-DESSERT

Chef's Selected Sweet Delight

DESSERTS

All our desserts are made in house by our talented pastry chef purely for your pleasure and enjoyment, so enjoy one or two...

LEMON & LIME CHEESECAKE
with White Chocolate Ganache & Mojito Sorbet

DOUBLE CHOCOLATE BROWNIE
with Amarena Cherries, Chantilly Cream & Cherry Ice
Cream

BRANCHES TIRAMISU
with Amaretto Chocolate Sponge, Vanilla Crème
Fraiche, Coffee Gel & Hazelnut Ice Cream

SELECTION OF BRITISH & REGIONAL CHEESES
with Apple Chutney, Crackers, Grapes and Celery
(£2.50 Supplement)

Service charge of 10%.