



Private Dining 4 Course Menu 2

£57.50 per Head

Amuse Bouche

Pea and Mint Veloute, Onion Oil

Starter

Stornoway Black Pudding

Crispy bacon, soft poached egg, English mustard sauce, dressed watercress

Fish Course

Pan Seared Sea Bass

Spinach, mussel and clam chowder

Main

Braised Beef Checks

Creamed potatoes, tender stem broccoli, baby carrots, braising liquor and red wine sauce

Dessert

Bread and Butter Pudding

Egg custard, marmalade ice cream

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.