



Private Dining 3 Course Menu 3

£49.99 per Head

Amuse Bouche

Jerusalem Artichoke Cappuccino, Wild Mushroom Powder and Truffle Oil

Starter

Warm Crispy Duck, Chorizo and Beetroot Salad

With sweet sticky marinade, soy and sesame dressed leaves

Main

Line Caught Cod Fillet

Saffron infused turned potatoes, black kale, watercress volute

Dessert

Poached Plum Tart

Plum puree and almond infused 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.