

PRIVATE DINING

- MENU 2 -

6 COURSE TASTING MENU £38.95

There is no hire charge. Maximum 20 Guests

GLASS OF FIZZ ON ARRIVAL

BREAD COURSE

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

TOMATO & MOZZARELLA SALAD

with Aged Balsamic, Rocket Pesto,
Crispy Capers & Basil

STARTERS

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

LOCAL SLOW COOKED BEETROOT SALAD

with Creamy Goats Cheese, Crispy Filo
Pastry, Cane Syrup and Apple

CRISPY WELSH BLACK BELLY PORK

with Apple, Black Pudding, Fennel, Honey
& Mustard Dressing

NORTH SEA FISHCAKE

with Pea & Shallot Salsa, with Lemon
Mayonnaise

TODAY'S INTERMEDIATE COURSE

Chef's Intermediate Course

OVEN ROASTED FREE RANGE CHICKEN BREAST

with Spiced Chorizo Croquette, Sweet corn Salsa, Salt &
Chilli Sautéed Potatoes, Tomato & Tarragon Dressing

MAINS

SPRING VEGETABLES RISOTTO

With Confit Cherry Tomatoes, Golden Cross Goat
Cheese & Black Olive Crumb

HAND MADE "CARMELLE" PASTA

Filled with Lemon & Ricotta Cheese, Pea Veloute &
Sprouting Broccoli

CONFIT WELSH BLACK BELLY PORK

with Roasted Turnip, Slow Braised Cheek, Fresh Apple
& Black Pudding

SEARED BASS FILLET

with Marinated Heritage Tomatoes, Slow Cooked
Peppers in Olive Oil, Tapenade & Herb Oil

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

BOURBON STICKY TOFFEE PUDDING

with Caramel Crunch Ice Cream & Cinder Toffee

DOUBLE CHOCOLATE BROWNIE

with Amarena Cherries, Chantilly Cream & Cherry Ice Cream

SELECTION OF BRITISH & REGIONAL CHEESES

with Apple Chutney, Crackers, Grapes and Celery
(£2.50 Supplement)

SELECTION OF COFFEE

Or

ESPRESSO MARTINI

Finlandia Vodka, Kahlua Coffee Liqueur, a Double Shot
of Freshly Brewed Espresso & a Touch of Sugar

£8.50

DESSERT COCKTAILS

CHOCOLATE BLOSSOM

Bailey's Irish Cream, Frangelico Hazelnut Liqueur, White
Chocolate Crème, Milk and a Fine Layer of Chocolate Dust

£8.50

Service charge of 10%.