

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

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

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

TODAY'S INTERMEDIATE COURSE

Chef's Intermediate Course

MAINS

OVEN ROASTED FREE RANGE CHICKEN BREAST
with Spiced Chorizo Croquette, Sweet corn
Salsa, Salt & Chilli Sautéed Potatoes, Tomato &
Tarragon Dressing

PAN FRIED COLEY
with Rich Shellfish Bisque, Cured
Roasted Fennel, Saffron Potatoes
Topped with a Tempura of King Prawn

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

CONFIT WELSH BLACK BELLY PORK
with Roasted Turnip, Slow Braised Cheek,
Fresh Apple & Black Pudding

MOULES MARINIÈRE
with Parsley & Garlic White Wine Sauce
& Crusty Bread

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

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)

Service charge of 10%.