



Private Dining 3 Course Menu I

£39.99 per Head

Amuse Bouche

Red Pepper and Tomato Soup, Basil Pesto

Starter

Ham Hock and Smoked Chicken Terrine

Spiced cherry tomato chutney, garden salad, sourdough toasts

Main

Pan Roasted Chicken Breast

Fondant potato, celeriac puree, wild mushroom and spinach Madeira sauce

Dessert

Lemon Posset

Raspberry compote, pistachio biscuit

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.