



Private Dining 5 Course Menu 2

£72.00 per Head

Amuse Bouche

Pumpkin Espuma, Curry Oil and Black Mustard Seed Croute

Starter

Watermelon and Feta

Crispy Parma ham, aged balsamic and watercress

Middle Course

Gressingham Duck Confit

Pear tart tartan, blue cheese and walnut ice cream

Fish Course

Pan Seared King Scallops

Celeriac foam, apple, watercress and hazelnut

Main

Loin of Cashlie Estate Wild Venison

Broad bean fricassee, sautéed pear, haricot bean puree, textures of fig and chocolate infused jus

Dessert

Braised Apricots

Mint ice cream and liquorice meringue

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.