

# PRIVATE DINING

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## PRICING STRUCTURE

2 Course Option 47 Per Person

3 Course Option 57 Per Person

The above requires all guests to dine from the same option for each course. Should you want your guests to choose from two dishes per course a surcharge of £10 per head will be added.

Any guests with dietary requirements will be catered for appropriately, and offered a suitable option on the evening.  
All dietary requirements must be confirmed in advance.

# MENU

## STARTERS

Spiced Chicken Terrine, Lime Puree, Pickled Cauliflower

Truffled Squash Soup, Truffle Crisps

Crunchy Haines Farm Egg, Tomato and Red Pepper Stew, Potato Shard

Oak Smoked Scottish Salmon, Beetroot, Orange and Watercress Salad

## MAINS

Confit Creedy Carver Duck Leg, Wild Mushroom, Braised Lentils,  
Seasonal Greens

Pan Roasted Pollock, Sautéed Leek and Potato, Samphire,  
Chive Butter Sauce

Spring Vegetable Gnocchi, Watercress, Almond Pesto

Roasted Norfolk Black Chicken Breast, Crispy Polenta, Roasted Corn,  
Tarragon Jus

## DESSERTS

Chocolate Mousse, Banana, Peanut

Butter Milk Panna-Cotta, Butter Biscuit, Raspberries

Almond Financier, Poached Cherries, Pistachio Cream

Selection of British Cheese (£5 supplement)

## EXTRAS

Selection of 5 Canapés 20

Coffee and Petits Fours 6.5