

PRIVATE DINE

FINE DINING FOR BANQUETS AND WEDDINGS

STARTER

Tomato & roasted pepper soup with basil oil
Potted Salmon with sourdough bread & dill mayonnaise
Smoked haddock fishcake, tomato chive salad & lemon dressed rocket
Broccoli, cherry tomato and feta tartlet with cucumber fennel salad
Slow cooked Vietnamese spiced pork belly with Asian slaw
Stone baked flatbread, torn mozzarella, tomato & basil salad

MAIN COURSE

Roast chicken supreme, gratin potato & wild mushroom sauce
Slow cooked blade of beef, new season carrots, peas and crushed potatoes
Herb crusted fillet of cod on a bed of rustic puy lentils
Goats cheese, butternut and blush tomato galette with salsa verde
Tandoori spiced salmon fillet with Indian carrot & sprouting broccoli salad
Summer vegetable gnocchi, pea, sage & gorgonzola pan gratata

DESSERT

Dark chocolate truffle with mulled cherries
Vanilla cheesecake, Rum flamed banana, salt caramel
Pear and almond frangipane tart, spiced gingerbread ice cream
Lemon curd Pavlova, roast pineapple, passion fruit syrup
Raspberry Panacotta with poached strawberries and shortbread

£23.00 per person ex VAT

Or

£3.00 per person supplement to a 24hr delegate package.

Please ensure for private dinners you select one standardised menu for all guests including 1 starter, 1 main course and 1 dessert, Special dietary needs can be accommodated additionally

If you have any allergies, dietary requirements or what you're looking for is not on the menu then please ask one of our team.

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STARTER

- Summer pea velouté with mint crème fraîche and pea shoots (v)
- Dorset crab and salmon tian served with dill and poppy seed sour dough and avocado and lime aioli
- Tomato, goat's cheese and basil mille feuille served with sauce vierge and black pepper mascarpone (v)
- Tandoori chicken and mango salad served with black sesame crisps and coriander pesto
- Pressed ham hock terrine served with homemade piccalilli and toasted ciabatta
- Gravadlax of salmon served with a caper berry salad and super seed rye bread
- Sweet potato, coriander and coconut soup (v)
- Smoked duck and beetroot salad served with caramelised walnuts and Stilton cheese

MAIN COURSE

- Serrano wrapped roast cod loin served with pea fricassée and saffron potatoes
- Seared Scottish salmon served with smoked lemon and shallot polenta, heirloom tomatoes and sauce vierge
- Pan-fried fillet of sea bass served with wilted seasonal greens, crayfish and a red pepper butter
- Free range Hampshire chicken breast served with Jersey Royals, fine beans, cavolo nero and a morel mushroom velouté
- Braised blade of beef served with horseradish bubble and squeak, wilted savoy and shallot jam
- Roasted rump of lamb served with a celeriac and sage gratin, sprouting broccoli and burgundy jus
- Broad bean, spinach and watercress risotto with charred goat's cheese and radishes (v)
- Caramelised shallot and beetroot tarte tatin served with chargrilled asparagus and hollandaise sauce (v)

DESSERT

- Raspberry crème brûlée served with lemon and poppy seed shortbread
- Belgian chocolate and pistachio tart with white chocolate mascarpone
- 'Jelly and Ice Cream' – Prosecco and mandarin jelly served with vanilla bean ice cream and candied peel
- Salted caramel cheesecake with pecan and maple brittle
- Sticky toffee pudding served with toffee sauce and a roast apple and cinnamon ice cream
- Lemon and lime meringue tart served with summer berry compote
- Seasonal and tropical fresh fruit platter

£29.00 per person ex VAT

or £10.00 per person supplement to a 24hr delegate package.

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