



PRIVATE DINING DINNER £75.00 per person

Choose one of the menus below

Enjoy a sparkling wine drinks reception (for 45 minutes)

Half a bottle of wine per person for your lunch

Unlimited bottled water and juice

Fairtrade coffee, tea and chocolate truffles

MENU A

Sweetcorn parfait, roast corn granola, coriander quinoa cracker (V)

Wiltshire pork belly, honey glazed bok choy, pickled daikon, sand carrot

Summer pudding, candied orange, macerated berries, clotted cream (V)

MENU D

Grilled Loch Duart salmon, citrus salad, caper dressing

Forge Farm lamb rump, pressed potatoes, English asparagus, carrot puree

Kentish strawberry soup, meringue, vanilla marshmallow

MENU B

Duck and ham terrine, apple, gooseberry, puffed buckwheat cracker

Grilled Anglesey sea bass, confit fennel, crushed Jersey Royals, broad bean salsa

Cypriot lemon tart, raspberries and creme fraiche (V)

MENU E

Pan-fried Orkney scallops, charred cauliflower, blood orange glaze, brown shrimps

Seared beef, truffle polenta chips, forest mushroom and marmite butter, bearnaise sauce

Apricot mousse, cinnamon and pecan granola

MENU C

Beef bresaola onion cream, heritage radishes, broad beans, mustard leaf

Steamed sole paupiette, crab tortellini, fennel, grape and parsley cream sauce

Chocolate and mango tart, Baileys ice cream

VEGETARIAN OPTIONS

Heritage tomatoes, pink shallots and black olive, mozzarella parfait (V)

Ricotta courgette flower, grilled polenta, broad beans, burnt tomato sauce (V)

Tonka bean panna cotta, apple jelly, granola crumb, tonka bean syrup, apple sorbet (VE)