

## PRIVATE DINING LUNCH £60.00 per person

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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 1

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Cured sea trout, apple blossom, dill cream, cucumber

Pressed Cumbrian beef, parmesan cream, crispy potato, shitake mushrooms, rocket

Coconut tart, blueberry macaroon, coconut sorbet, toffee sauce, honeycomb (V)

### MENU 4

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Salt baked heritage carrots, truffle ricotta, pecan granola, carrot top oil (V)

South coast cod, honey sautéed gem lettuce, pine nut relish, truffle potato, samphire

Manjari chocolate, popcorn ice-cream, peanut tuille, lime, yoghurt mousse (V)

### MENU 2

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Searcys smoked salmon, horseradish cream cheese, pickled cucumber

Roast truffle Creedy Carver chicken, buttered Anya potatoes, baked onions, tarragon sauce

Rice pudding, Bramley apple, Arlette pastry, wood sorrel granita (V)

### VEGETARIAN OPTIONS

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Laverstoke buffalo mozzarella and basil tart, Isle of Wight tomato salad, balsamic syrup (v)

Spelt, barley and pea risotto, charred courgette, lemon, parsley and shallot crumb (v)

Dorset blackberry and almond sponge, lime sorbet (v)

### MENU 3

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Braised pork, marinated cabbage salad, fennel and radish slaw, chickory smoked glaze

Loch Duart salmon, summer squash, chickpea cake, coconut, ginger

Elderflower parfait, rose jelly, roasted peaches

