

# Private Dining

When wanting to celebrate an important landmark, entertaining very important clients or simply wanting to host an exclusive Lunch or Dinner Party, our Private Dining Rooms are the obvious answer.

Dine in either our Farmhouse Kitchen, where you will sit around our large round maple table, or our Deli Room, where we can sit up to 20 people.

The entire event, from planning the menu to choosing the wines that will accompany each dish will be arranged in advance enabling you to leave it all to us so that you can enjoy the company of your guests.

Private Dining requires a minimum of 12 guests.

Menu prices for 4 courses start from £50 per person and include a Glass of Champagne & Canapés on arrival. Wines and other beverages are priced as per our Wine List.

Please read through our current Menu suggestions and do not hesitate to contact us for further information.

*Arrive to Canapés and a glass of Champagne*

**FIRST COURSE**

*(V) Thyme & Garlic Roasted Flat Mushroom with Pancetta & Pesto Dressing*

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*Homemade Crab Cake with Vine Tomato, Red Onion & Coriander Salsa*

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*Risotto with Tiger Prawns, Garden Peas & Saffron Strands*

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*(V) Ravioli stuffed with Porcini Mushrooms & Truffle scented Oil*

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*Beef Carpaccio with Parmesan Shavings and Extra Virgin Olive Oil  
(suppl. £2.00)*

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*Homemade Green Thai Chicken Curry Cup*

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*(V) Wild Mushroom Cappuccino*

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*Seared King Scottish Scallops with Ginger and Chillies Beurre Blanc (Suppl. £2.00)*

## **MAIN COURSE**

*Slow Roasted Shank of Lamb with Garlic Mash & Rosemary Jus*

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*Fillet Steak on a Thyme Scented Potato Tartlet, topped with Stilton & Deep Red Wine Jus  
(Suppl. £3.00)*

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*Slow Roasted Confit of Duck with Spring Onion Mash, Port and Orange Jus*

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*Lemongrass Skewered Monkfish with Ginger, Coriander and Coconut Salsa, perfumed Basmati and Wild Rice (Suppl. £3.00)*

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*South African Springbok with a Thyme & Garlic Roasted Flat Mushroom, French Beans & Roasted New Potatoes  
(Suppl. £3.00)*

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*(V) Simply Wild Mushroom & Baby Spinach Risotto, with Shavings of Parmesan*

## **PUDDING**

*Trio of Mini Puddings with Seasonal Wild Berries  
(Suppl. £2.00)*

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*White Chocolate & Baileys Mousse*

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*Dreamy Raspberry Crème Brulee*

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*Homemade Mango Panna Cotta*

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*Banoffee Pie with Butterscotch Sauce*

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## **CHEESE COURSE**

*Assortment of Cheeses from our Deli,  
beautifully presented on a Board*

***A 10% service charge will be added to the bill***