



Private dining selector menus

Soups & Appetisers

Cream of roasted tomato and basil soup	£4.50
Creamed mushroom and tarragon soup	£4.50
A rich oxtail and red wine soup	£5.00
Cream of celery, white onion and stilton soup	£4.50
Cauliflower & cheddar cheese soup finished with chive oil	£4.50
Leek & potato soup with sauté oyster mushrooms topped with basil oil	£5.00
Cream of broccoli & stilton soup	£4.50
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A smooth chicken liver and herb pate with red onion chutney and melba toast	£5.80
Duck liver parfait with Cumberland sauce and melba toast	£6.45
Pressed wild game terrine with a gooseberry compote and onion bread	£6.50
Salmon and prawn mousse with dressed rocket and beetroot crisps finished with crisp herb bread	£5.50
Chilled fan of honey dew melon with sweet plum compote topped with tropical fruits	£4.50
Blushed melon rose with thyme syrup and blackcurrant sorbet	£5.50
Fanned Galia melon with Parma ham accompanied by a peach and black pepper dressing	£6.95
Pearls of cantaloupe melon with a brandy syrup and fresh mint	£4.50
Deep fried breaded Brie with pear chutney and dressed baby leaves	£5.85
Roasted tomato, Mozzarella and spinach tower served with dressed rocket and balsamic dressing	£5.50
Gravadlax with black pepper oil and olive bread	£6.95
Tian of fresh Cromer crab & Avocado pear infused with citrus fruits set on a chilled tomato and basil vinaigrette	£7.80



Smoked salmon and prawn roulade served with a caper dressing and melba toast	£7.95
A trio of monkfish, salmon and king prawn served with fanned avocado finished with a lemon and chive dressing	£8.95
Gateaux of fruits accompanied with an elderflower sorbet	£6.25
Mediterranean Vegetable Terrine served with toasted pumpkin seeds & aged balsamic vinegar	£6.25
Roast tomato & dolce latte tartlet on a sweet tomato & garlic fondue	£6.25
Marinated artichokes, olives and roasted red pepper tower, topped with goats cheese and watercress aioli	£6.25

Sorbets £3.50

Elderflower sorbet
Champagne sorbet
Lemon & basil sorbet
Mango sorbet with a hint of Malibu
Blackcurrant & star anis sorbet

Main Courses

Char grilled breast of chicken served with pancetta, oyster mushrooms & a red wine jus	£14.50
Supreme of Guinea Fowl served with caramelised oranges & braised red cabbage and a vintage port reduction	£15.50
Roast sirloin of British beef served with caramelised shallots, creamed horseradish & Yorkshire pudding	£17.25
Loin of pork wrapped in a golden pastry spiced with apple & apricot served with a cider sauce	£14.95
Slow roasted loin of lamb served with a fricassee of wild mushroom, roast potatoes and sherry infused jus	£17.95
Char grilled rib eye steak served with a chasseur sauce of baby onions, tomatoes and mushrooms finished with fresh tarragon	£18.50
Medallions of fillet of British beef pan fried served with a mousse of oxtail and mushroom, with fresh spinach and potato fondant	£19.50
Pot-roasted venison served with hazelnuts a variety of roasted root vegetables a chestnut consommé	£18.95
Duck supreme served with a dark cherry and cassis sauce	£18.50
Seared Scottish salmon served with a vermouth & sorrel veloute	£15.50



Baked corn fed chicken & fois gras mousse accompanied with a Tarragon cream volute £15.95

Vegetarian Main Courses

Sun-dried tomato & portabello mushroom risotto served with deep fried shredded leeks and pecorino £13.95

Roquefort, spinach and baby onion tartlet set on a bed of fresh herbs £13.95

Vegetarian nut roast served on boulangere potatoes, chives and roasted vine tomatoes £13.95

Tofu & spiced baby vegetables accompanied by a black bean sauce £13.95

Vegetable nut Wellington served with a honey & mustard sauce £13.95

Roasted Mediterranean vegetables and courgette parcels, served with sautéed new potatoes and a dressed salad £13.95

Desserts

Strawberry cheesecake finished with wild berries and clotted cream £5.50

White chocolate cheesecake served with a mango coulis & a dark chocolate sauce £5.50

Summer Fruit Cheesecake with a raspberry coulis & vanilla bean sauce £5.50

White chocolate cheesecake with a hint of Baileys accompanied by a sweet vanilla bean sauce £5.50

Raspberry tear drop mousse served with a blackberry compote £5.95

Dark chocolate torte served with a white chocolate & Armagnac sauce £5.95

Trio of chocolate torte served with a raspberry and vanilla bean sauce £5.95

Passion fruit teardrop mousse served with a peach coulis £5.95

Coffee & Cinnamon Mousse Set on a Fudge Sauce £5.95

Lemon & Lime Torte Served with a strawberry and passion fruit compote £5.95

Strawberry & raspberry meringue served with fresh strawberries & crème anglaise £5.95

Lemon meringue pie served with a white chocolate & raspberry coulis £5.95

Tropical fruits meringue with a rich mango coulis £6.85

