



Private dining set menus

Menu One - £26.00

Cream of roasted plum tomato and red lentil soup finished with garden herbs

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Pan fried chicken supreme filled with wild mushroom, chive and thyme mousse. Accompanied by roasted potatoes, creamed potatoes, orange glazed carrots and sugar snap peas with a port wine jus.

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Roasted butternut squash and chestnut risotto served with a baby leaf salad, warm onion bread and parsnip crisps (v)

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Strawberry cheesecake with mango coulis

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Coffee & Mints

Menu Two - £30.00

Cream of broccoli and stilton soup topped with toasted almonds

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Lemon Sorbet

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Slow roasted local pressed belly of pork with handmade leek & apricot sausage set on herb mash with reduction of natural pan juices and cider. Finished with pork crackling stick served with orange glazed carrots & sugar snap peas with a cider sauce

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Wild mushroom and brie tartlet with a mixed roasted nut dressing and selection of chefs choice of vegetables

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Dark chocolate and mint mousse with passion fruit coulis

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Coffee & Mints



Package Three - £35.00

Roast butternut squash veloute with a parmesan raft and rosemary jelly

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Quenelle of crayfish & dill mousse served with melba toast

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Filled confit of duck leg on spicy braised red cabbage glazed with a burgundy wine sauce with roasted potato cubes and honey glazed carrots

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Wild mushroom and pine nut risotto served with dressed baby leaf salad and beetroot crisps. Accompanied by a bowl of market vegetables

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Passion fruit mousse with chocolate dipped shortbread and raspberry coulis

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Coffee & Petit fours