

**Sample private dining three course menu**

**Roasted butternut squash soup (v)**

Toasted pumpkin seeds

**Terrine of pressed Hampshire ham hock**

Piccalilli purée, sourdough crouton, baby leaves

**Crayfish, prawn and avocado salad**

Dill and lime dressing

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**Pan-fried corn fed chicken breast**

Garlic creamed potato, seasonal vegetables

**Smoked haddock and mozzarella fish cake**

Crushed potato, fine beans, tarragon cream sauce

**Roasted red onion, halloumi cheese and black olive tart (v)**

Red-veined sorrel and spinach leaves

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**Sticky toffee pudding**

Caramel sauce, vanilla ice cream

**Classic twice glazed lemon tart**

Chantilly cream, raspberry sauce

**Bittersweet dark chocolate truffle torte**

Sweetened cream

**Sample Interactive Italian Menu**

Freshly baked artisan bread

Selection of antipasti, Italian cured meats and burrata

Dough balls with garlic butter

Build your own salad bar with a selection of dressings

Pasta your way station

Selection of fresh pasta tossed in a sauce of your choice

Arrabbiata

Puttanesca

Prawn and salmon creams sauce

Basil pistou

Bolognese

Top it off with freshly ground black pepper, cave-aged parmesan cheese

Hand-stretched Italian stonebaked “free style” pizza bar

You make it, we cook it!

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Vanilla panna cotta topped with strawberry compote

Traditional tiramisu