

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

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

Sticky toffee pudding

Caramel sauce, vanilla ice cream

Classic twice glazed lemon tart

Chantilly cream, raspberry sauce

Bittersweet dark chocolate truffle torte

Sweetened cream

£45 per person

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

Bolognaise

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!

Vanilla panna cotta topped with strawberry compote

Traditional tiramisu

£35 per person