

Sample Private Dining Choice Menu

Canapés

Crab fine tart

Combava lime, yuzu gel, mango, bisque foam

Sainte Maure goats' cheese

Heritage beetroot, goats' cheese and truffle curd, beetroot sorbet

Turbot

Saffron risotto, mussels, rock samphire, Exmoor caviar

Guinea Fowl

Slow cooked breast, Brussels sprouts, cranberries, 'Grand Veneur' jus

Festive pine cone

Jersey Black butter compote, winter fruit mousse, pine sorbet

Valrhona chocolate

Manjari and Piment d'Espelette ganache, "noir orange" crèmeux, chocolate sorbet

Coffee and petits fours

£55 per person

Sample Private Dining Five Course Tasting Menu

Canapés

Crab fine tart

Combava lime, yuzu gel, mango, bisque foam

Sainte Maure goats' cheese

Heritage beetroot, goats' cheese and truffle curd, beetroot sorbet

Guinea Fowl

Slow cooked breast, Brussels sprouts, onion textures, 'Grand Veneur' jus

Festive pine cone

Jersey Black butter compote, winter fruit mousse, pine sorbet

£45 per person

Sample Interactive Private Dining Menu

Starters

Smoked salmon

Caper, pickled shallot, brown toast

Prawn cocktail

Cos lettuce, avocado, lime

Cantaloupe melon and parma ham

Watercress, balsamic dressing

Soup of the day (v)

Host the roast

Roast pave of beef for 4

Beef Wellington for 5/6

Roast ribeye of beef for 6/8

Choice of potatoes;

Roast potatoes

Lyonnaise potatoes

New potatoes with herbs butter

Mash potatoes

Homemade chips

All served with seasonal vegetables, choices of one potato, cauliflower cheese
Café au lait sauce and peppercorn sauce

Desserts

Apple and banana crumble

Toffee ice cream

Treacle tart

Clotted cream

Tiramisu

Mascarpone and cardamom, coffee ice cream

Café gourmand

Selection of two pastries and an espresso coffee of your choice

£35 per person