

NEW HALL

— HOTEL & SPA —

PRIVATE DINING MENU

STARTERS

Pan-Roasted Scallops (£8 supplement)
Scallops, chorizo, sauce vierge

Roasted Tomato Soup (v)
Roasted tomato soup, basil oil

Ham Hock Terrine
Ham hock terrine, piccalilli, sourdough bread Ham Hock Terrine

Cured Sea Trout
Cured sea trout, crème fraîche, beetroot, dill

Butternut Squash Tart
Butternut squash tart, cream cheese, pickled squash, pumpkin seed crumb

MAIN COURSES

Wild Mushroom Gnocchi
Wild mushroom gnocchi, artichoke cream, spinach

Shalot Tarte Tatin
Shalot tarte tatin, whipped feta, balsamic, roquette salad

Pan-Roasted Sea Bream
Pan-roasted sea bream, shellfish bisque, new potatoes, baby fennel, rock samphire

Braised Pork Shoulder
Braised pork shoulder, pickled red cabbage, glazed carrot, creamed potato, sage jus

Chicken Supreme
Pan-seared chicken breast, fondant potato, spina, baby leeks, red wine sauce

28-Day Dry-Aged Rib-Eye Steak (approx. 283g) (£8 supplement)
Rib-Eye, triple cooked chips, stuffed beef tomato with mushroom duxelles, crispy onions, watercress

28-Day Dry-Aged Angus Fillet Steak (approx. 224g) (£10 supplement)
Fillet steak, triple cooked chips, stuffed beef tomato with mushroom duxelles, crispy onions, watercress

Steak Sauces (£5 each)
Béarnaise, peppercorn, wild mushroom

DESSERTS

Dark Chocolate Torte
Dark chocolate torte, vanilla ice cream, coffee syrup

Nutmeg Custard Tart
Nutmeg custard tart, winter berries, cherry sorbet

Sticky Toffee Pudding
Sticky toffee pudding, toffee sauce, vanilla ice cream

Blackcurrant Crèmeaux
Blackcurrant crèmeaux, green apple sorbet

Winter Berry Cheesecake
Winter berry cheesecake, blackcurrant sorbet

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.