

PRIVATE DINING MENU 1

STARTERS

CHEFS SOUP OF THE DAY

Crusty homemade bread, Blox butter

CHEF'S CHICKEN LIVER PARFAIT

Caramelized hazelnuts, pear and ginger compote, toasted brioche

SMOKED MACKEREL CROQUETTES

Pea foam

SWEET CORN PANNA COTTA

Homemade vegetable relish, poppy seed grissini, sweetcorn emulsion

MAINS

PAN SEARED BRANZINO (BASS)

Grilled courgettes, sautéed potatoes, cherry tomato paradise dressing

COQ A VIN

New potatoes, bacon, mushrooms, seasonal veg

DOUBLE ROASTED SANDRIDGE FARM BELLY OF PORK

Truffle celeriac puree, Thatchbury Farm black pudding, citrus marinated fennel, caraway jus

GRILLED CAULIFLOWER STEAK

Cauliflower cous cous, Portobello mushroom, tomato, minted garden peas

DESSERTS

SELECTION OF GIGGI'S ICE CREAM

TRADITIONAL BOOZY ENGLISH TRIFLE

Vanilla sponge, fruit, sherry, jelly finished with custard, Chantilly cream, chocolate shavings

VALRHONA CHOCOLATE DELICE

Surprise caramel centre, raspberries

STICKY TOFFEE PUDDING

Butterscotch sauce, New Forest clotted cream

36.00pp Pre order required 7 days advance of event

If you have any food intolerances, allergies or special diets please ask a member of the team and inform them of your requirements. Whilst we do everything to avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace.