

PRIVATE DINING MENU 3

STARTERS

CHEFS SOUP OF THE DAY

Crusty homemade bread, Blox butter

SCOTTISH SALMON FISHCAKE

Wilted spinach & sorrel sauce

SANDRIDGE FARM HAM HOCK & TATCHBURY FARM BLACK PUDDING TERRINE

Toasted pistachio, homemade piccalilli, brioche

FOREST PARK CRAYFISH COCKTAIL

Marie Rose, chiffonade of iceberg lettuce, avocado & fennel shavings, lemon

SPINACH & LENTIL DAAL

Cucumber & yoghurt salsa, mini poppadum

MAINS

SEARED CORN FED CHICKEN SUPREME

Marinated with rosemary, thyme & lemon, potato dumpling and baby vegetables, chicken gravy

DUO OF PORK BELLY AND CHEEK

Apple sauerkraut, napkin dumpling, heritage carrot fondant, caraway seed gravy

PAN FRIED SALMON FILLET

Lemon and dill sauce, potato dumpling, crisp beetroot & carrot slaw

GRILLED HALLOUMI CHEESE, SPINACH & LENTIL CURRY

Courgette ribbons & yoghurt salsa

DESSERTS

STICKY TOFFEE AND DATE PUDDING

Creamy English custard or butterscotch sauce & vanilla ice cream

RASPBERRY & AMARETTO PAVLOVA

Toasted almond flakes & Chantilly cream

MANDARIN CHEESECAKE

SELECTION OF THREE LOCAL CHEESES

Candied walnut, quince jelly, grapes, artisan crackers

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.