



## Sample Private Dining Menu

### Starters

Pumpkin Soup, Cinnamon, Nutmeg, Sour Cream, Chives (v)

Wild Mushroom Soup, Truffle Crouton,

Pressing of Ham Hock, Ginger Bread, Baked Apple

Sea Bass, Celeriac, Hazelnuts, Compressed Pears, Vanilla

Smoked Salmon Mousse, Rye Crisp, Pickled Shallots, Dill Dressing

Herb Gnocchi, Artichoke, Black Trompette, Tarragon Foam (v)

### Mains

Slow Braised Rib of Beef, Pomme Puree, Spinach, Wild Mushrooms

Confit Duck Leg, Parsnip, Red Cabbage, Beetroot, Port Jus

Sea Bass, Roasted Fennel, Samphire, Crushed Potato, Champagne Sauce

Pan Fried Salmon, Black Trumpet, Butternut Squash, Brussel Sprouts

Parmesan Risotto, Honey Roasted Root Vegetable (v)

Heritage Carrot, Kale, Pistachio, Orange Jus

### Desserts

Chocolate Mousse, Cherries

Orange Parfait, Orange Cake, Dark Chocolate Sorbet

Warm Bakewell Tart, Cardamom Ice Cream

Vanilla Crème Brulee, Hazelnuts, Caramel Ice Cream

*Some of our food and drink may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our restaurant team who can advise you on your choice.*