

PRIVATE DINING MENUS

MENU 1

£45 per person

Argyllshire smoked salmon
Guinness brown bread

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Roast rump of Lamb
*potato & goat's cheese gratin,
artichokes, basil*

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Baked vanilla cheesecake
blueberries

MENU 2

£55 per person

Seared Isle of Sky scallops
coriander, chorizo crumbs

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Roast breast of Gressingham duck
*confit leg, hash, turnips
apple brandy sauce*

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Spiced pear tart tatin
salted caramel ice-cream

MENU 3

£60 per person

Carpaccio of beef *black truffle
dressing, rocket & shaved pecorino*

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Grilled fillet of halibut
*Devon crab warm potato salad,
brown shrimp butter*

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Warm chocolate fondant
peanut butter ice cream

~

“La Fromagerie” cheeses
tomato chutney

MENU 4

£75 per person

Burrata *cherry vine tomatoes, extra
virgin olive oil, country loaf & crostini
(for table)*

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Lobster tortellini
confit fennel, shellfish bisque

~

Fillet of beef wellington
*truffle mash, spinach, wild mushroom
sauce*

~

Warm black cherry bakewell
cherry ripple ice cream

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“La Fromagerie” cheeses
tomato chutney

Enjoy a glass of Nyetimber Classic Cuvée NV on arrival for £10 per person