



PRIVATE DINING EXPERIENCE
TRADITIONAL MENU

—

STARTERS

KING SCALLOPS*, PEA PURÉE, PROSCIUTTO*, CHORIZO OIL*, GARLIC BUTTER

*KING OYSTER MUSHROOM, *PECORINO, *TARRAGON OIL (V)

'U.F.O.' NDUJA* & MASCARPONE RAVIOLI, BEURRE BLANC, BASIL OIL,

EGG YOLK & PECORINO

CRAB & CHILLI CRISPY ASIAN DUMPLINGS, CREAMY PRAWN & TOMATO SAUCE

BRAISED LAMB* BON BON, PEA & MINT PURÉE, WHIPPED FETA, CHORIZO

*CHICKPEA & PUY LENTIL (V)

FILLET OF HAKE, BLOODY MARY BUTTER, TOMATO CONSOMMÉ,

PICKLES & HERB OIL

SALMON FILLET, SOY & CONFIT GARLIC MAYO, TOASTED HAZELNUTS,

PICKLED APPLE, BURNT ONION POWDER

GRILLED ASPARAGUS, HOLLANDAISE, DUCK EGG, CRISPY GARLIC, BASIL OIL (V)

CORN FED CHICKEN BREAST, SPICED CAULIFLOWER PURÉE,

CELERIAC & PARSNIP REMOULADE, HERB OIL

STEAMED MUSSELS, WHITE WINE GARLIC & CHILLI CREAM SAUCE,

TOASTED SOURDOUGH

CHARRED BABY LEEKS, SPRING ONION PURÉE, WHIPPED FETA,

TOASTED HAZELNUTS (V)

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SELECT ONE DISH PER COURSE. FOR DIETARY REQUIREMENTS, SELECT A SEPARATE, SUITABLE ALTERNATIVE.

MAINS

'SURF & TURF' BRAISED SHORT RIB OF BEEF, BUTTER POACHED KING PRAWN, RED WINE SAUCE, SALSA VERDE, HONEY ROASTED CARROTS, POTATO TERRINE

'MEAT FEAST' – A SELECTION OF PRIME CUT STEAK & VENISON SERVED TO THE TABLE ON SHARING BOARDS. WITH DOUBLE COOKED PARMESAN FRIES, DRESSED SALAD, PEPPERCORN OR BÉARNAISE SAUCE

FILLET OF HALIBUT OR BEEF, BUTTERNUT SQUASH PURÉE, HASH BROWN, MINTED PEAS, MISO BUTTER & CHORIZO OIL SPLIT SAUCE

LAMB TWO WAYS (LOIN FILLET & CRISPY CROQUETTE), POTATO PAVE, MADEIRA SAUCE, PARSLEY MAYONNAISE, BRAISED GREENS

PAN ROASTED DUCK BREAST*, CARROT PURÉE, ORANGE & GINGER BUTTER SAUCE, CHINESE CABBAGE, FONDANT POTATO & SEASONAL GREENS

*CELERIAC STEAK (V)

POACHED COD LOIN, POTATO PAVE, SPICED CAULIFLOWER PURÉE, BUTTER & HERB OIL SPLIT SAUCE, SEASONAL GREENS

PAN FRIED FILLET OF SALMON, TUSCAN BEAN & CHORIZO STEW, PISTACHIO PESTO, WILD RICE, TENDERSTEM BROCCOLI

CORN-FED CHICKEN BREAST*, WILD MUSHROOM PURÉE, CONFIT GARLIC, ROAST POTATO, BUTTER CHICKEN & PORCINI SAUCE, SEASONAL GREENS

*CAULIFLOWER STEAK (V)

MEDALLION OF PORK TENDERLOIN, NDUJA EMULSION, ROAST POTATO, PICKLED APPLE, BALSAMIC GLAZE, SEASONAL VEGETABLES

CHICKEN BALLOTINE STUFFED WITH MUSHROOMS & BLACK PUDDING*, PROSCIUTTO CRUMB, TRUFFLE MASH, GARDEN PEAS, PROSECCO SAUCE

*RED PEPPER STUFFED WITH WILD MUSHROOMS, BURRATA & MASCARPONE (V)

SPICED COCONUT CURRY BROTH WITH ROASTED SEA BASS, BASMATI RICE & BAK CHOI. GARNISHED WITH CHILLI, CORIANDER & SPRING ONION

—

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DESSERTS

DARK RUM, VANILLA & WHITE CHOCOLATE PANNA COTTA,
ROASTED PINEAPPLE, RED BERRY COULIS, OAT CRUMBLE

DARK CHOCOLATE GANACHE, CHOCOLATE SOIL, RASPBERRY SORBET,
TOASTED HAZELNUTS, CHANTILLY CREAM

CLASSIC STICKY TOFFEE PUDDING WITH CHANTILLY CREAM

WHITE CHOCOLATE & PASSIONFRUIT MERINGUE NEST,
HAZELNUTS, VANILLA CREAM

LEMON MASCARPONE CREAM TARTLET, CANDIED MACADAMIA,
CHOCOLATE SHAVINGS

STICKY FIGS, HONEY BALSAMIC SAUCE, BISCUIT CRUMB,
VANILLA ICE CREAM, HONEYCOMB, CHOCOLATE SHAVINGS



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