

Private Dining Menu

£35.00 per person

Starter

Chicken liver parfait, toasted brioche, smashed apple chutney

Kiln roast smoked salmon, nicoise style salad, olive and tarragon dressing

Goats curd, puy lentil and beetroot dressing

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## Main

Herb roast breast of chicken, chargrilled courgettes, garlic dauphinoise potato, tomato and marjoram salsa, red wine sauce

Baked fillet of cod, tapenade crust, saffron risotto, olive and mizuna salad

Pappardelle pasta, creamed chanterelle mushrooms, wilted baby spinach, truffle oil

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Dessert

Iced lemon parfait, red berry salad, strawberry syrup, lemon pollen shortbread

Warm chocolate tart, griottine cherries, clotted cream and honeycomb

Tropical fruit meringue, passion fruit syrup, coconut ice cream

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Tea or coffee served with treats