

## SAMPLE PRIVATE DINING FEAST MENU SELECTOR

from £45 per person for three courses

Simply pick two options from each course and everyone will share the same family-style menu\*

### Starters

Side of cured salmon, lemon verbena crème fraîche, rye crisps, pickled beetroots, gherkins, peppery salad

Local meats, slow-roasted peppers, spiced squash, olives, capers, rocket, chorizo jam, sourdough

Whole chicken tagine terrine, spiced piccalilli, fig and walnut bread

### Mains

Rolled saddle of lamb, apricot stuffing

With parmesan polenta, pan-fried cabbage and bacon, lamb jus

Stuffed pork belly, orange and star anise

With spiced gravy, braised fennel, roasted potatoes, prunes

Whole chermoula-roasted chicken

With wild rice, beetroot, pomegranate, braised chard

Salt-baked salmon

With Jersey Royals, samphire, buttered radish, rehydrated cucumber, yuzu mayonnaise

### Desserts

Deconstructed cheesecake

Baked Alaska

Jelly and ice-cream

Meringue roulade, rose and sour cherry

\*Please let us know any dietary requirements in advance

