

# Spring private dining menu

£45 per person

*Selection of breads, oils*

## **Starters**

Leek and potato soup, smoked Applewood beignet  
Mozzarella, asparagus and edamame salad, roasted pine nuts, pesto  
Crispy duck, bok choy, watermelon, roasted cashews, hoi sin dressing

## **Mains**

Roasted salmon, spring greens, red pepper fregola, smoked almonds, lemon and herb mayo  
Banham chicken breast, bubble and squeak galette, shallot purée, bacon jus  
Baked broad bean and halloumi falafel, freekeh casserole, cucumber yogurt

## **Desserts**

Rhubarb and custard crumble tart, clotted cream  
Frozen seasonal berries, fromage blanc ice-cream, hot white chocolate sauce  
Sticky toffee pudding, butterscotch sauce, vanilla ice-cream

*Coffee, tea and goodies*

*Please let us know if you have any special dietary requirements or allergies*



# Spring private dining menu

£54 per person

*Selection of breads, oils*

## **Starters**

White onion soup, crispy sage, cheese straw

Pan-seared scallops, truffle pea purée, parmesan crisp, fried capers

Heritage tomato, feta and black kalamata olive salad, pomegranate dressing

## **Mains**

Grilled 200g sirloin steak, kale, Anna potatoes, baby onions, peppercorn sauce

Hake fillet, saffron orzo pasta, mussels and clams, smoked tomato salsa

Baked aubergine and sweet potato, green harissa, pearl barley, yogurt and lime dressing

## **Desserts**

Bitter chocolate tart, Chantilly cream cheese, frozen raspberries

Strawberry cheesecake, sesame tuile

Cheese and biscuits

*Coffee, tea and goodies*

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