Private Dining Menu

STARTERS

Prawn cocktail, marie rose sauce, caviar and pea shoots, buttered granary bread
Goat's cheese and spinach mousse, red pepper coulis and micro basil
Chicken liver pate, red onion chutney, brioche

MAINS

Pan roasted salmon fillet, roasted new potatoes, selection of baby vegetables, hollandaise sauce

Spinach, wild mushroom & ricotta cannelloni, Pomodoro sauce, béchamel, new potatoes & house salad (v)

Chicken stuffed with a sage stuffing wrapped in bacon, dauphinoise potatoes, pan gravy and seasonal vegetables

DESSERTS

Vanilla cheesecake, strawberry coulis

Double chocolate brownie, chocolate sauce, milk ice cream

Lemon torte, orange curd & raspberries

We endeavor to ensure that our products are GM free. Some items on our menu may contain nuts or traces of nuts.

Please inform a member of our team of any specific allergies and we will try to offer an alternative dish or recommendation.

