



Private Dining Menu

No need to lift a finger, we bring along everything we need to cook and serve your meal... and we wash up too!

Starters

Pink loin of lamb salad served with a Thai dressing

Trio of Salmon (GF)

*~ Cold smoked salmon, flaked hot smoked salmon
and salmon & chive mousse ~*

Tomato, basil & mozzarella tower with a pesto dressing (V & GF)

Carpaccio of beef fillet with a wasabi dressing (GF)

Beetroot, goats cheese and rocket salad (V & GF))

Haddock and quail scotch egg with a tomato chutney

Main Courses

*Pan seared duck breast with an oriental five spice sauce served on
sweet potato puree and wilted spinach*

*Oven roasted fillet of cod with a tomato, chorizo & butter bean
ragout with crushed new potatoes and buttered greens*

*Pan fried fillet steak with dauphinoise potatoes, tenderstem broccoli
and a creamy peppercorn sauce*

Slow roasted pork belly served on root vegetable mash, served with buttered savoy cabbage and a white wine & thyme jus

Five hour slow cooked ox cheek with creamy mash, roasted parsnips, carrots and a red wine jus

Slow roasted shoulder of lamb served on boulangere potatoes with Mediterranean vegetables in a light tomato and rosemary jus

Filo basket filled with a lightly spiced butternut squash and chick pea curry, served with aromatic pilau rice (V)

Desserts

Zesty lemon pots with fresh raspberries

Salted caramel pecan pie

Individual summer berry pavlova with raspberry coulis

Sticky toffee pudding with warm toffee sauce and vanilla ice cream

Individual 'Hungry Monk Style' banoffee pie

Trio of Desserts

~ Rich chocolate brownie, brandy snap basket with fresh exotic fruits, warm treacle sponge ~

Coffee & Chocolate Mints

£42.50 + VAT per person

£46.50 + VAT per person with canape (4 per person)