



## 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*

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### 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)*

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### *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 ~*

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*Coffee & Chocolate Mints*

*£42.50 + VAT per person*