



## PRIVATE DINING MENU

**£39 per person**

### STARTERS

**Heirloom tomato bruschetta** (ve) (go) - Toasted sourdough rubbed with garlic and topped with Heirloom tomatoes, red onion and basil

**Chicken liver parfait** (go) - Chicken liver parfait with a real ale mustard seed chutney and a warmed brioche bun

**Sautéed prawns** (go) - Prawn skewers pan fried with a spicy pineapple, lime, ginger and coriander salsa

### MAINS

**Cod fillet herb crust** - Cod fillet baked with a herb crust, served with creamed leeks and buttery mashed potato

**Vegetable tagine** (ve) (go) - Vegetable tagine with squash, courgette and spinach, finished with flaked almonds and served with a spicy Moroccan style cous cous

**Beetroot, squash and spinach risotto** (v) (go) - Beetroot, squash, spinach and pea risotto with rocket and shaved granello cheese

**Chicken in thyme and Madeira Sauce** (go) - Chicken breast with roasted squash, courgette, green beans and new potatoes, served with a thyme and Madeira sauce

**Grilled 8oz Sirloin** (go) (£5 supplement) - 21-day aged Sirloin steak with a garlic and penny bun mushroom sauce served with green beans and fries

### DESSERT

**Chocolate tart** (v) - Chocolate tart with raspberry coulis and crème fraiche

**Panna cotta** (v) (go) - Smooth panna cotta with fresh strawberries, blueberries and raspberries, finished with a strawberry coulis

**Vanilla cheesecake** (v) (go) - Vanilla cheesecake with red fruits and a raspberry coulis

**Exotic fruit carpaccio** (ve) (go) - Pineapple, watermelon, passion fruit, galia, thinly sliced and served with mango sorbet and micro basil

*(VE) Vegan (V) Vegetarian (GO) Can be made gluten free on request. Please note room hire charge may apply.*