



PRIVATE DINING MENU

£45 per person, minimum catering numbers apply

STARTERS

Chef's soup of the day, warm bread & butter

(please choose one soup for all guests from the following selection: Leek and potato, Rotisserie chicken and sweetcorn, or Roast tomato and basil)

Rotisserie chicken spring roll, poached plum, wasabi and basil

Caprese style beetroot salad with burrata, basil oil, rocket leaves, balsamic dressing

MAINS

Roast striploin of English beef with Yorkshire pudding, carrot and swede mash, broccoli, thyme roasted potatoes, roasting jus

Fillet of sea bream, sauteed smoked pancetta, garden peas, potato, grilled gem lettuce, basil velouté

Spinach, feta and aubergine filo cannelloni, romesco sauce, sautéed seasonal vegetables

DESSERTS

Chocolate marquise, whipped mascarpone, strawberries

Key lime cheesecake, raspberry sorbet, citrus meringue ribbon

Warm rotisserie pineapple carpaccio, mango, strawberry, exotic fruit puree, Jude's vanilla ice cream