



PRIVATE DINING MENU

Choice menu £40 per person

Please select 3 starters, 3 main courses and 3 desserts to offer to your group for choice menu.

Set menu £30 per person

Please select same one starter, one main course and one dessert to offer to your group for set menu.

STARTERS

- Cream of leek and potato soup**, sourdough croutons (VE)
- Tomato, pickled red onion, mozzarella and rocket salad**, balsamic dressing (V)
- Chicken and apricot terrine**, baby gem, pickled onions, spiced chutney
- Ham hock terrine**, baby gem, pickled onion, spiced chutney
- Classic Caesar salad**
- Crispy cod and pancetta fishcake**, tartar sauce, baby gem, lemon
- King prawn bruschetta**, spiced tomato and balsamic salsa, lemon

MAINS

- Baked salmon fillet**, potato gratin, tenderstem broccoli and tomato sauce
- Roasted sea bass fillet**, grilled Provençal vegetables, herb-roasted sautéed potatoes, lemon butter and herb sauce
- Roasted chicken fillet**, fondant potato, vegetable medley and red wine sauce
- Garlic and herb chicken fillet**, mashed potatoes, grilled asparagus and peppers, paprika cream sauce
- Roast striploin of beef**, roast château potato, maple carrots, Yorkshire pudding and gravy
(supplement £12.50 per person)
- Wild mushroom and spinach gnocchi**, truffle cream sauce, Parmesan (V)
- Butternut, apricot and kale roast**, new potatoes, maple carrots and tenderstem broccoli, gravy (VE)

DESSERTS

- Sticky toffee pudding**, toffee sauce (GF)
- Caramel apple crumble tart**, custard
- Golden layered salted caramel cheesecake**
- Chocolate brownie**, clotted cream (GF)
- Sorbet**, fresh fruits (VE)

TEA & COFFEE

Please be aware all food is prepared in a kitchen where all allergens are present.

Due to the complex nature and risks involved with allergens, delegates with 3 or more dietary requirements/allergens per person will unfortunately have to provide their own catering on the day. Please discuss with the Sales team in the first instance if you have any questions or if you would like further clarity. For health and safety reasons, the hotel is also not able to re-heat food. **Please provide pre-orders no later than 2 weeks prior to event taking place**