

PRIVATE DINING MENU

SAMPLE

Canapes

Fois Gras and shaved Wiltshire truffle en croute

Sea bass ceviche with pickled ginger

Hoi sin crispy duck pancake

Caramelised onion gougere

Starter

Selection of cured meats, manchego, buffalo mozzarella, crispy halloumi, olives, spiced peppers, caper berries and anchovy served with warm rosemary focaccia oils and balsamic

Fish

Loch durat salmon en paupiette, gathered sea vegetables, sauce béarnaise

Cleanser

Quince and lemon granita

Main

Harlton fillet of beef, wild mushroom wellington with red wine jus charred Brussel sprouts with chestnuts and bacon, chantenay carrots, roasted jerusalem artichokes, dauphinoise potatoes

Dessert

Warm chocolate brownie, vanilla ice cream

Cambridge burnt cream, short bread biscuit

Lemon tart, raspberries

Cheese

Artisan cheeses and chutneys

Coffee and tea and petit fours