

Private Dining Menu A

£29.50 per person

Please select one starter, one main course and one dessert from the options below.

Seasonal Soup
Smoked salmon, sauce viege
Chicken liver parfait, chutney and brioche
Toasted goats cheese salad with basil pesto

Chicken breast, fondant potato and wild mushrooms
Baked salmon fillet, colcannon and chive sauce
Braised lamb shank with celeriac mash

Caramelised lemon tart, raspberry coulis
Chocolate tart, clotted cream
Selection of ice cream

Tea, coffee and petit four

Private Dining Menu B

£34.50 per person

Please select one starter, one main course and
one dessert from the options below.

Seasonal soup
Smoked salmon, crème fraiche and chive
Confit chicken terrine, chutney
Goat's cheese salad, pesto

Confit duck leg, braised red cabbage and lentils
Chump of lamb, gratin potato and creamed leeks
Roast loin of cod, chive mash and fish sauce

Chocolate truffle cake, raspberry coulis
Summer pudding, clotted cream
Sticky toffee pudding

Tea, coffee and petit four

Private Dining Menu C
£39.50 per person

Please select one starter, one main course and
one dessert from the options below.

Seasonal soup
Poached salmon and crab tian, caviar dressing
Chicken liver and foie gras parfait, truffle aioli

Lamb chump, spring cabbage and crushed new potatoes
Pan fried guinea fowl, fondant potato and mushrooms
Grilled sea bass, white asparagus and violotti potatoes

Vanilla crème brulee, raspberry sorbet
Chocolate and marmalade tart, orange sorbet
Selection of West Country cheeses

Tea, coffee and petit four