

Private Dining 2026/27

Menu selection You may select a set menu for your entire party or, alternatively, you can select three different starters (including one soup), three mains and three desserts and obtain pre orders from your guests prior to the dinner. Please do also let us know any of your guests' dietary requests in advance.

STARTERS

- Soup course. Our banqueting team can assist
- Melon and Orange Cocktail with Pomegranate Seeds (V) (GF) (vgn)
- Ham Hock Terrine, Red onion marmalade, pea shoots, balsamic glaze, toasted sourdough
- Chicken liver pâté with red onion chutney
- Chef's Mackerel pâté, creamy horseradish and toasted sourdough
- Smoked Salmon & Chive Terrine, served with Lemon & Pickled Cucumber Dressing (GF)
- Prawn cocktail with a twist, served in a glass on a bed of avocado and iceberg chiffonade

MAIN COURSES

- Roast sirloin of beef mini-Yorkshire, horseradish celeriac, port shallot jus and sea salt rosemary roast potatoes
- Slow cooked shin of beef mini-Yorkshire, shallots port jus, Parmentier potato
- Le Gigot D'Agneau, roast leg of lamb with rosemary redcurrent and thyme jus, sea salt rosemary roast potatoes
- Cannon of lamb wild mushrooms, roasted shallots and red wine jus, on a bed of potato rösti
- Lamb shank parsnip infused mash, sautéed kale and mint jus
- Roast chicken supreme with a light Madeira sauce, leeks and shallots, Parmentier potato
- Salmon fillet prawn, saffron and dill sauce, braised new potatoes, green beans and carrots
- Pan Fried Fillet of Seabass, Served with Potato Cake, Spinach, Chive and a Saffron Velouté
- Carvery selection roast leg of lamb, roast sirloin of beef and roast turkey (£10 sup)
- Afro-Caribbean menu (£10 sup)

VEGETARIAN & VEGAN

- Feta and ricotta strudel served with an arrabiata sauce
- Aubergine, marrow and haloumi cheese galette. Roasted garlic red pepper sauce
- Vegan Wild mushroom and spinach strudel with an arrabiata sauce
- Vegan Heritage Pot Pie, Served with a Duchess Potato Topping (GF)
- Vegan Sweet Potato & Lentil Curry with Coconut Cream, served with pilau rice, poppadum & chutney

VEGETABLE CHOICE

- Unless stated your meal will be served with two of chef's seasonal vegetable or you may choose two of your own, (subject to seasonality) tendersteam broccoli, baton carrots, mange tout, French beans, buttered spinach, savoy cabbage with pancetta, roasted butternut squash

DESSERTS

- White Chocolate Pyramid
- Chocolate and champagne bombs
- Dark chocolate ganache, raspberry coulis and mint
- Apple tart tatin, crème anglaise and apple crisp
- Citrus lemon tart, thick cream and candied citrus peel
- Warm apple and blackberry crumble tart and crème anglaise
- White Chocolate & Raspberry Cheesecake
- Salted Caramel Cheesecake
- Vegan Lemon cheesecake with a raspberry coulis
- Tropical Paradise Fresh Fruit Salad & Honey Lime Dressing (GF)

ROOM SET UP

Your tables will be decorated with white linen napkins and table clothes and lemon iced water will be placed at each table and your meal is followed by coffee and mint crisp.



PACKAGE COSTS

Private dining inclusive of room hire

20+ guests £59pp

For smaller private dining (4-19) please call the Banqueting Team.

All prices are inclusive of room hire and current rate vat.

Time allocated 12 - 5pm or 6pm - finish

DRINKS PACKAGES

Drinks packages can be discussed with the Banqueting Team.