

PRIVATE DINING MENU

3 BEAUTIFUL COURSES - £30PP

STARTERS

Deep fried Brie wedges (v)

Japanese breadcrumbed Brie and caramelised onion chutney.

Crab and smoked salmon crispbreads

Dressed with sour cream & chives, avocado and spiced Bloody Mary dressing.

Bang Bang chicken skewers (n)

Drizzled with satay sauce and caramelised peanuts.

Beetroot & goat's cheese bruschetta (v)

Red & golden beets with goat's cheese, tomatoes and fragrant basil on toasted sourdough.
Vegan option available (ve)

MAINS

Marinated half chicken

Tender chargrilled chicken in a spicy piri-piri style marinade, served with crème fraiche, house fries and watercress.

Thai red chicken curry (n) (gf)

Tender chicken, butternut squash and sugar snap peas in a creamy coconut sauce and served with fragrant rice.

Slow roast beef

Slow cooked pressed beef served with Dauphinoise potatoes, garlic & chilli tenderstem broccoli and burgundy wine & pancetta sauce.

Beetroot burger (v) (n)

A colourful beetroot, red pepper & quinoa burger with rocket and sun-blush red pepper tapenade.
Choose a beetroot bun for a vegan option (ve).

DESSERTS

Mixed berry cheesecake (v)

Vanilla cheesecake topped with berry compote.

Chocolate & raspberry brownie (v) (n) (gf)

With traditional vanilla ice cream.

Cheese selection