



# Private Dining Menu

A party of eight or fewer can choose on the day, subject to availability. If you have more than eight guests, please pre-order from this menu.

Two courses 35 · Three courses 43

## WELCOME DRINKS

|                                        |      |
|----------------------------------------|------|
| Champagne, Berry Bellini or Royal Fizz | 6 pp |
| Mocktail: RSM Punch or Shirley Temple  | 4 pp |

## CANAPÉS

|                                                                                       |         |
|---------------------------------------------------------------------------------------|---------|
| <b>Silver package</b>                                                                 | 4.50 pp |
| Cheese straws, marinated olives & mixed crisps                                        |         |
| <b>Gold package</b>                                                                   | 7 pp    |
| Smoked salmon blini with dill crème fraiche & vegetable spring roll with sweet chilli |         |

## STARTERS

|                                                                               |
|-------------------------------------------------------------------------------|
| <b>Salmon gravadlax</b>                                                       |
| Lemon & dill gravadlax, avocado mousse, shallot & caper vinaigrette, rocket   |
| <b>Game terrine</b>                                                           |
| Course game terrine served with piccalilli, toasted brioche & Parma ham crisp |
| <b>Beetroot &amp; feta tartlet (V)</b>                                        |
| Roasted beets & crumble feta cheese tartlet, watercress salad                 |
| <b>Sweetcorn chowder (V)</b>                                                  |
| Sweetcorn kernels & crispy onions                                             |
| <b>Artichoke Caesar salad (Ve)</b>                                            |
| Grilled artichoke, baby gem, ciabatta crouton, hummus Caesar dressing         |

## DESSERTS

|                                                           |
|-----------------------------------------------------------|
| <b>White chocolate &amp; vanilla creme brulee,</b>        |
| Berry coulis & mint crisps                                |
| <b>Classic lemon tart,</b>                                |
| Raspberry sorbet & dark chocolate shavings                |
| <b>Chocolate torte (Ve)</b>                               |
| Confit mixed berries & coconut yoghurt                    |
| <b>Mango &amp; passion fruit cheesecake (GF &amp; Ve)</b> |
| Tropical fruit compote                                    |
| <b>Cheese plate (supplement £5)</b>                       |
| Cheddar, Stilton & Brie with plum chutney & pear          |
| <b>Fresh fruit salad (GF)</b>                             |
| Served with lemon sorbet                                  |

## MAIN COURSES

|                                                                       |
|-----------------------------------------------------------------------|
| <b>Crispy duck leg</b>                                                |
| Marinated duck leg served with tomato & bean cassoulet, port wine jus |
| <b>Seared seabream fillet</b>                                         |
| Lemon & pepper couscous, chimichurri sauce                            |
| <b>English sirloin steak 230g (supplement £10)</b>                    |
| Watercress & French fries, bearnaise sauce                            |
| <b>Guinea fowl supreme</b>                                            |
| Lentils a la Francaise, parsnip crisps, red wine jus                  |
| <b>Chicken Caesar salad</b>                                           |
| Soft-boiled egg, anchovies, crisp baby gem & croutons                 |
| <b>Beetroot Risotto (V)</b>                                           |
| Roasted beets feta cheese                                             |
| <b>Pumpkin ravioli (V)</b>                                            |
| Sage cream sauce, & roasted butternut squash                          |

## SIDE DISHES FOR THE TABLE

|                             |
|-----------------------------|
| Minted new potatoes.....    |
| French fries.....           |
| Sweet potato fries.....     |
| Mashed potatoes.....        |
| Garden peas .....           |
| Fine beans & shallots ..... |

## TO CLOSE

|                          |
|--------------------------|
| Coffee & chocolate mints |
|--------------------------|