

Private dining menus

Canapés

	Price per piece
Diver scallop & king prawn kebab	£1.95
Beef carpaccio, Parmesan & poppy seed crisp	£1.75
Filo tartlet filled with spicy duck & oriental vegetables	£1.50
Oak smoked salmon, crème fraîche & buckwheat blinis	£1.50
Marinated foie gras & fruit chutney	£1.50
Smoked haddock with poached quail egg	£1.50
v Aged feta, balsamic jelly, basil oil	£1.25
v Fried Camembert, truffle mayonnaise	£1.25
Mini burgers, Fish & chips, Mediterranean vegetable kebabs, Welsh rarebit (To be taken as a selection)	£8.25

For parties of 8 or more we request that one set menu is chosen for the entire party. We will of course cater for any special dietary requirements.

Soups	Demi tasse	Bowl (as starter)
v Tomato & truffle consommé	£4.50	£8.50
v Jerusalem artichoke	£4.75	£8.75
v Chilled tomato gazpacho	£4.00	£8.00
v Watercress	£3.50	£7.50
v Pea & mint	£3.00	£7.00

Starters

	Half native lobster, cucumber & confit tomato salad, lemon oil	£19.50
	Roast scallops wrapped in pancetta, leek purée & Oscietra caviar	£18.95
	Foie gras & guinea fowl terrine, fig chutney & port reduction	£16.00
	Assiette of loch Duart salmon (ballotine, gravadlax, fish cake)	£14.00
V	English asparagus, poached bantam egg & truffle dressing	£13.50
V	Sweet potato, goat's cheese & basil terrine with aubergine pickle	£12.50
	Carpaccio of Balmoral venison, beetroot, red chard & black pepper oil	£12.50
	Pressing of corn-fed chicken & wild mushroom, shallot & tarragon vinaigrette	£12.00

Sorbets

	White peach Bellini	£4.50
	Pink Champagne	£4.50
	Red berry	£3.50
	Citrus	£3.50
	Pimm's	£3.50

Main Courses

	Fillet of beef, sautéed potatoes, watercress purée & red wine sauce	£36.00
	Rack of lamb, green herb crust, baby vegetables & rosemary mash potato	£31.00
	Guinea fowl breast, stuffed confit leg, Savoy cabbage & fondant potato	£29.50
	Steamed sea bass, creamed potatoes, asparagus & lobster butter sauce	£29.00
	Turbot, button onions, salsify, broad beans & red wine jus	£27.00
	Corn fed chicken breast, roasted Mediterranean vegetables & basil	£26.50
	Rutland rainbow trout, glazed spring vegetables, lemon oil	£25.65
V	Ravioli of wild mushroom & ricotta, morel foam	£22.00
V	Risotto of fresh pea & mint with Parmesan crisp & mixed shoots	£21.00
V	Vegetable cutlet, baby spinach, spiced tomato salsa	£21.00

Puddings

	Assiette of Stapleford chocolate puddings (fondant brownie, white chocolate parfait, milk chocolate ice cream)	£13.50
	Strawberry cheesecake, balsamic ice cream	£12.50
	Lemon meringue with lemon sorbet	£12.00
	Poached baby pineapple, coconut mousse	£11.50
	Liquid bitter chocolate tart, vanilla ice cream	£11.00
	Raspberry crème brûlée, raspberry sorbet	£11.00
	Banana & praline parfait, caramel ice cream	£11.00

Savouries

A Selection of plated English and French cheese, grapes, celery and chutney (plated cheese served before or after the puddings)	£13.50
Twice baked Swiss cheese soufflé with tarragon mousseline	£11.50
Baked pear and Colston Basset Stilton tart with a port reduction	£10.50
Platter of cheese available to serve 8 – 10 people per table	£62.50
Wedding Cheese cakes available on request	POA

Coffee & chocolates £3.85

V – suitable for vegetarians