

P rivate D ining

I nformation

~ locally sourced.....

~ meticulously prepared.....

~ expectations surpassed.....

C anapés:

F ish

Mini tuna nicoise, balsamic quail egg
Seared marlin, watermelon, tamarind
Smoked salmon, caviar, tarragon scone
Steamed tiger prawn, frothy crab shot

M eat

Steak tartar, quail egg, black pudding, capers
Chinese duck, ginger, coriander spring rolls
Confit duck, pear, cinnamon potato rosti
Mini steak, chip, pommery mustard, cherry tomato

V egetarian

Pistachio crusted goats cheese, chilli, apple
Pickled butternut squash, vegetable sushi,
black sesame, fried ginger, soy
Spinach, sweet potato, chilli pakoras
Deep fried wild mushroom, truffle risotto

D esserts

Watermelon, champagne jelly
Chocolate ganache, cointreau jelly, ginger crunch
Biscotti, fig, mascarpone



Starters:

Hot smoked fillet of organic salmon, globe, baby & jerusalem artichokes, truffle oil
Carpaccio of organic salmon, monkfish & chorizo spring roll, lime, paprika oil
Serrano ham, rillete of pork, red cherries, pistachio, thyme crouton
Baby leek, truffle & potato terrine with buffalo ricotta, pinot noir caramel

Main:

Salt roast bass, fennel puree, tapenade, baby vegetables, saffron liquor
Roast loin of Gloucester old spot, braised belly, smoked raisin jus, swede puree
Poached venison fillet, leek, sweet potato fondant, parsnips, blackberries, organic chocolate
Filo tart of wild mushrooms, spinach, fine asparagus, young leeks, duck egg bearnaise

Desserts:

Cinnamon doughnuts, apple parfait, brandy snap, champagne foam
Pear tasting - pear & muscatel parfait, pear frangipan, pear & bitter chocolate delice
White & dark chocolate fondant, mango parfait, mango & chilli jam
Raspberry & sherbet syllabub, lemon curd tart, raspberry cheesecake, jelly



Finger Buffets:

Fish

Vietnamese rice paper rolls, tuna, coriander
Indonesian fish cakes, coconut samble
Organic salmon skewer, curried sweet potato dip

Meat

Ciabatta squares of smoked chicken,
bacon, avocado
Mini beef burger, melting gruyere
Hog roast bap, apple & cinnamon chutney

Vegetarian

Spicy corn, spring onion fritters, sweet chilli dip
Moroccan roasted vegetables, houmous,
flat breads
Steamed vegetable, quorn dumpling, Thai plum dip

Desserts

Double chocolate brownie
Strawberry & elderflower jelly
Mango cheesecake, chilli jam



Fork Buffet:

Charred salmon fillet , marinated vegetables, pesto
Grilled chicken caesar salad, crunchy rye croutons
Honey glazed York ham, apple & date chutney

Vegetarian

Roasted flat breads filled with aubergine, red onion, goat's cheese

Accompaniments

Celeriac, apple & chive, dijon dressing
Plum tomato, red onion, basil
Seasonal leaves, balsamic
New potato, spring onion, parsley

Rustic breads, marinated olives

Desserts

Strawberry & lemon sherbet cheesecake
Brioche summer pudding, clotted cream
Melon & pineapple, mint syrup

Tea, fair trade coffee

