

PRIVATE DINING MENUS

Soups

Pea & Lettuce Soup	£6.00
Leek, Parsnip & Ginger Soup	£6.00
Duck Consommé	£6.50
Corn & Crab Meat Soup	£6.50
Fish & Sweet Potato Soup	£6.50
Thai Shrimp and Vegetable Soup	£6.50

Starters

Seared Sea Scallops <i>with pea shoots and chive butter sauce</i>	£9.00
Twice Baked Smoked Haddock Soufflé	£8.50
Chargrilled Tuna <i>with salsa verde</i>	£9.00
Steamed Salmon <i>with soy, ginger & chinese black mushrooms</i>	£8.00
Charred Rare Tuna <i>in noodle salad with red chilli, sesame seeds and coriander dressing</i>	£9.00
Salmon Wasabi Ravioli <i>with a creamy dill & caper sauce</i>	£9.00
Prawn and Cucumber Salad <i>with honey yoghurt dressing</i>	£9.00
Ahi Tuna Loin Roll <i>filled with crab meat</i>	£9.00
Thai Duck Wontons <i>with a chilli & cherry coulis</i>	£8.00

Marinated Sweet & Sour Trout £8.00
pink rainbow trout marinated in white wine vinegar with pine kernels, red onions, sultanas and capers served on a handful of fresh rocket

Spicy Sour Shrimps £9.00
plump and juicy shrimps sautéed in butter and mixed with soy sauce, chilli garlic sauce and lemon juice

Shrimp Tempura with Creamy Spicy Sauce £9.00
deep fried shrimps with shiitake mushrooms, creamy spicy sauce with yuzu juice and sprinkled with chopped chives

Assiette of Seafood £11.00
fillet of sea bass, crab & scallop spring rolls, avocado & prawn tian and niçoise salad

Monkfish, Red Mullet & Langoustines £11.00
lightly poached with young vegetables, chervil & tarragon

Main Courses

Roast Red Onion Risotto with Scallops and Caper Butter	£20.00
Roasted Cannon of Monkfish <i>clam chowder</i>	£22.00
Casserole of Sea Fish	£22.00
Pan Fried Fillet of Sea Bass <i>with crispy skin in a basil sauce</i>	£20.00
Fresh Salmon <i>with stir-fry noodles and chilli lime sauce</i>	£20.00
Roast Partridge <i>a confit of its liver with conical cabbage, potato soufflé and mushrooms</i>	£21.00
Roasted Partridge with Caramelized Salsify Puree, <i>wilted chard, and Hen of the woods Mushrooms.</i>	£21.00
Roast Rack of Lamb <i>spinach and watercress puree, delmonnico potatoes and balsamic jus</i>	£21.00
Fillet of English Lamb <i>with chicken and wild mushroom mousseline, creamed garlic potato, Savoy cabbage and redcurrant jus</i>	£21.00
Corn Fed Chicken with Truffles and Champagne En Vessie, Fresh Noodles, Asparagus and Girolle Mushrooms <i>en vessie means to poach in a bag, the process ensures the flavour is intensified and the meat remains moist & succulent</i>	£20.00
Poached Chicken Roulade <i>with forest mushroom ragout</i>	£20.00
Roast Loin of Pork <i>with black pudding quenelles and trompette mushroom & Madeira sauce</i>	£22.00

Crisp Roast Duckling	£20.00
<i>served traditionally with puréed apple sauce, quenelles of sage & onion stuffing</i>	
Fillet of Scotch Beef with Parma Ham and Wild Mushrooms	£24.50
<i>roasted fillet of beef with sautéed garlic wild mushrooms, parsnip purée, fried shallots and a Madeira jus</i>	
Pan Fired Fillet of Beef Laced with a Red Wine Sauce and Truffle Oil	£24.50
<i>with fondant potatoes, baby asparagus, carrots & turnips and a purée of cauliflower</i>	

Desserts

Orange Treacle Sponge	£6.00
<i>with a caramelised orange compote, crystallised orange zest and crème anglaise</i>	
Apple & Vanilla Parfait	£6.00
<i>flavoured with calvados and served with a blackcurrant sorbet</i>	
Hot Rhubarb Crumble	£6.00
<i>with a raspberry & vanilla syrup</i>	
Drunken Strawberry and Hirsch Schnapps Soufflé	£8.00
<i>with mint flavoured white chocolate sauce</i>	
Dark Chocolate and Raspberry Tart	£8.00
<i>topped with mascarpone ice cream</i>	
An Assiette of English Desserts	£8.50
Selection of Cheese & Biscuits	£6.00
Coffee & Petit Fours	£2.50