

# Private Dining

## To Start

Duck Confit, Lentil, Red cabbage  
Cured Salmon, citrus gel, Shallot, Crème Fraiche  
Crozier Blue Cheese Salad, candied walnuts  
Potato Gnocchi, brown butter, sage, apple  
Roast Beetroot, orange, hazelnut, St tola goat cheese curds  
Curried Cauliflower, potato dhal  
Ham Hock Terrine, piccalilli, sourdough  
Organic Smoked Haddock Fish Cake, fennel, saffron aioli

## To Follow

Pork Fillet, burnt apple puree, butternut squash, tender stem broccoli  
Hereford Beef Fillet, fondant potato, sauce bourguignon, caramelized onion, Asparagus  
Sole Ala Meuniere, samphire, hasselback potato  
Atlantic Hake, brioche Crust, celeriac, Grilled leeks  
Cornfed Chicken, sweetcorn puree, burnt tomato salsa, grilled scallion  
Marinated Lamb Rump, pea and ham cassoulet, boulangere potato  
Wild Mushroom Risotto, Asparagus Tips  
Butternut Squash Ravioli, brown butter, sage, hazelnut

## To Finish

Pavlova, passionfruit curd, fresh berries  
Chocolate Delice, praline, raspberry  
Yoghurt Cremeux, Citrus, Shortbread  
Anam Coffee Creme Brulee  
Sticky toffee pudding, salted caramel sauce  
Pear and Almond tart, vanilla custard