



SAMPLE PRIVATE DINNING MENU
£40 per person

Aperitif & canapés on arrival

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Prawn & salmon mousse, with cucumber salsa & dill bread

or

Smoked duck, beetroot & orange salad  
with roasted hazelnut dressing

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Slow roasted shoulder of pork with apple & prune stuffed loin
braised in a cider sauce

or

Herb crusted rump of lamb with roasted shallot, rosemary
& red wine sauce

Both served with roasted winter vegetables
Chive & mustard mash

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Fruit pavlova with mascarpone & caramel sauce

or

Citrus panna cotta with zesty honey pesto & pistachio shortbread

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Fresh coffee & selection of teas

