

## **Autumn / Winter Private Event Menu**

(1<sup>st</sup> October - 28<sup>th</sup> February 2011)

**£55.00 per person - 3 Courses**

**£65.00 per person - 4 Courses**

**Coffee, Tea and Petit Fours £3.50 per person**

We ask that you select one starter, one main course and one dessert, which will be the same for all guests in the party and we will then cater for any vegetarians or dietary requirements.

Additional extras, such as, Amuse Bouche,

Pre- Dessert or a fish course can be introduced for a supplement.

Please see below:

### **Amuse Bouche**

(£5.00 supplement)

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### **Starters and Intermediates**

Velouté of Jerusalem Artichoke, Warm Truffle Beignet & Artichoke Crisps

Pan Roast Wing of Skate, Caramelised Onion, Raisin & Eel Dressing

Pan Roast Pave of Smoked Salmon, Beetroot & Celery Salad, Roast Hazelnut Foam

Pressed Ham Hock & Parsley Terrine, Celeriac Remoulade, Toasted Sour Dough & Caramelised Apple Dressing

Ravioli of Native Lobster, Marinated Fennel, Champagne Velouté & Caviar  
(£5.00 supplement)

Boudin of Confit Chicken Leg, Spiced Lentils, Wild Mushrooms & Herb Oil

Risotto of Butternut Squash, Goats Cheese Bon Bon & Sage Butter

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### **Palette Cleanser Sorbet**

(£5.00 supplement)

## **Main Course**

Slow Roast Ribeye of Beef, Rosemary Yorkshire Pudding,  
Glazed Parsnips, Fondant Potato & Roasting Jus

Pan Roast Pave of Cod, Thyme Boulangère, Wilted Greens,  
Brown Shrimp & Caper Dressing

Red Wine Poached Brill, Pomme Chateaux, Braised Gem Lettuce  
& Smoked Bacon Jus

Roast Loin of Pork, Butternut & Pine Nut Dauphinoise,  
Creamed White Cabbage & Cider Velouté

Almond Coated Fillet of Grey Mullet, Glazed Carrot & Tarragon Fricassée,  
Trompettes & Cavelo Nero.

Slow Roast Saddle of Highland Lamb, Rosemary Dauphinoise,  
Aubergine Caviar & Roast Lamb Jus

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## **Pre- Dessert**

(£5.00 supplement)

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## **Dessert**

White Chocolate & Pistachio Mousse,  
Bitter Chocolate Ice Cream & Pistachio Praline

Earl Grey Infused Panna cotta,  
Prune & Pear Samosa & Mulled Wine Sorbet

Crisp Filo Wrapped Bananas, Peanut Butter Custard  
& Rum Raisin Ice Cream

Warm Chocolate & Pecan Brownie with Chocolate Stout Ice Cream & Crème Anglaise

Honey & Thyme Roasted Pear Tatin,  
Crumble Ice Cream & Pear Jelly

Feuitee of Sautéed Caramel Apples, Apple Crumble Ice Cream & Caramel Foam

Trio of Chocolate, Bitter Chocolate Tart, Milk Chocolate  
& Amaretto Parfait & White Chocolate Ice Cream