



Private Dining Menu Suggestions

Starters

Terrine of Smoked Salmon Bound with Anchovy Butter served with Cucumber and Mint Raita and Onion Bread

Salad of Roasted Quail with Toasted Brioche Marinated Green Beans and a Hazelnut Dressing

Parfait of Chicken Livers and Foie Gras Homemade Toasted Brioche

Welsh rarebit Beignets
Cauliflower Puree, Roast Jerusalem Artichokes

Main Courses

Roast Rack of Cornish Lamb with a Herb Crust Dauphines potato and Rosemary Jus

Pan Fried Gressingham Duck Breast with a spiced Cherry Sauce and Caramelised Chicory

Seared Fillet of Red Mullet with Buttered Leaf Spinach and a Braised Tomato Sauce

Roasted Tail of Monk Fish with Crispy Pasta and a Lime and Coriander Sauce

Desert

Crème Brulee with Brandy Soaked Raisins

Dark Chocolate Tart White Chocolate Sorbet

Summer Pudding with Clotted Cream

Iced Orange Parfait with Mango Coulis and Coconut Tuiles

Three Course Lunch with Coffee and Petit Fours £27.50

Three Course Dinner with Coffee and Petit Fours £49.50

For Further information and details of availability and room hire charges please contact our conference co-ordinators.