

## private dining winter menus

3<sup>rd</sup> january until 18<sup>th</sup> march

for parties of up to 32 guests in the private room we ask that you select either menu A or menu B.  
for parties of more than 32 guests we ask that you select a set menu (1 starter, 1 main, 1 dessert) for the whole party

### Menu A | £37.00

shellfish cocktail  
prawns, brown shrimp & large crevette, sauce marie rose

chicken liver & foie gras parfait  
onion marmalade, cornichons, toasted brioche

beetroot & goat's cheese salad (v)  
walnuts, dandelion, watercress, mustard dressing

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roast organic salmon  
fennel, citrus fruits, watercress honey dressing

breast of corn fed chicken  
butterbeans, chorizo, gremolata

wild mushroom & truffle risotto (v)  
cep, chanterelle & oyster mushrooms, parmigiana reggiano, extra virgin oil

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chocolat pot  
crème fraiche, cocoa tuile

vanilla cheesecake  
blueberry compote

nougat glace  
pistachios, candied fruit, raspberry coulis

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coffee  
chocolate truffles

### Menu B | £46.00

jambon persille  
celeriac remolade, cornichons, sourdough toast

severn & wye smoked salmon  
caviar, crème fraiche, chives, capers, rye bread

spiced roast parsnip soup (v)  
coriander, mini poppadums, extra virgin oil

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slow roast goosnargh duck  
braised red cabbage, braeburn apples, ruby port jus

char grilled ribeye steak garni  
english garnish, hand cut chips, béarnaise

roast cornish cod  
haricot beans, chorizo, wild mussels

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farmhouse cheeses  
leaf, celery, chutney, oat biscuits

pear tarte tatin  
williams pears, puff pastry, vanilla ice cream

valhrona chocolate fondant  
butterscotch ice cream, dark chocolate sauce

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coffee  
chocolate truffles