

# PRIVATE DINING

## Sample Menu

£40 per person

Please choose 3 starters/3 mains/ 3 desserts for guests to pre-order from

### STARTER

Trio of salmon

Poached, cured and smoked salmon, beetroot textures, baby watercress, horseradish crème fraiche

Chicken liver parfait, bacon jam, homemade toasted brioche

Charcoal roasted asparagus, garlic rapeseed mayonnaise, crispy Gressingham duck egg

Oaksmere Garden Squash Veloute, toasted pumpkin seeds, pickled squash, smoked oil, homemade bread

Confit duck salad, compressed cucumber, rocket, ginger, coriander and chilli

### MAIN COURSE

Braised Pork Belly, burnt apple puree, wholegrain mustard mash potato, heritage carrots, tender stem broccoli, Cider Jus

Roasted Cornfed Chicken Supreme, braised leeks, wild mushrooms, tarragon mashed potato, black garlic jus

Roasted Rump of Lamb, dauphinoise potatoes, tender stem broccoli, heritage carrots, red wine jus

Pan fried Seabass Fillet, garlic fondant potato, carrot puree, tender stem broccoli, heritage carrots

Parsnip Gnocchi, Carrot Purée, Roasted Celeriac, Tomato and Red Pepper Sauce, rocket salad

Green pea and mint risotto, rocket & parmesan salad, lemon oil

### DESSERT

Glazed Lemon Tart, passionfruit curd, raspberry sorbet

Warm chocolate brownie, chocolate sauce, praline cream

Baked vanilla cheesecake, cherry compote, pistachio cream

Sticky Toffee Pudding, toffee sauce, vanilla ice cream