



PRIVATE DINING MENU

£35.00 PER HEAD

STARTER

Beetroot Cured Salmon, Lemon Crème Fraiche
Buffalo Mozzarella, Olive Tapenade and Rocket (V)
Chicken Liver Parfait with Crispy Bread

MAIN COURSE

Crisp Sea Bass, Selected Yorkshire Rhubarb & Minted Peas
Beef Bourguignon, Mashed Potatoes
Free Range Corn Fed Chicken, Tarragon Jus, Chantenay Carrots
Tagliatelle with Wild Mushrooms (V)

DESSERT

English Strawberry Pavlova
Crème Brulée
Chocolate Amaretti Torte

Add canapés with your drinks on arrival...£5/HEAD

(3 Canapés each): chilli chicken, Kettner's mini tarts(V), fish cakes with shrimp butter

Add a cheese course...£5/HEAD

For dining parties of 26 and over we need you to choose **one starter, one main and one dessert** that will be served to all (excluding special dietary requirements which must be advised at time of confirming the menu).

Special dietary requirements can be catered for.

Menu subject to change. All seasonal items are subject to availability.

Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.



CANAPÉ MENU

MENU 1

Chilli chicken

Kettner's wild mushroom tarts (V)

Pumpkin ravioli & sage (V)

Salmon & haddock fish cakes, shrimp butter sauce

Saddle of rabbit, stuffed with prunes

£10/HEAD

MENU 2

Scotch eggs

Kettner's wild mushroom tarts (V)

Duck scones

Wild mushroom pastries (V)

Lobster tortellini

Oysters, Champagne & keta caviar

£15/HEAD

DESSERT CANAPÉS

Strawberry Pavlova

Crème brûlée

Chocolate tart

£6/HEAD

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