

# *Private Dining Menu*

## TO START

### **Dockyard Gin Cured Scottish Salmon**

*Dill Crème Fraîche, Crispy Capers, Pink Radish*

### **Heritage Pumpkin and Coconut Soup**

*Goats cheese, sage, Cranberry and Sunflower Seed Bon Bon*

### **Serrano Ham**

*Compressed Charentais Melon, Lime*

### **Rowhill Grange Crab & Prawn Cocktail + £4 Supplement**

*Cornish Crab, Tiger Prawns, Baby Gem Lettuce, Pink Radish,  
Marie Rose Dressing, Soft Herb Salad*

## MAINS

### **Norfolk Bronze Turkey**

*Woodland Mushroom & Sage Stuffing, Yorkshire Pudding, Beef Dripping Roast Potatoes,  
Chantenay Carrots, French Beans, Pigs in Blankets, Pan Roast Gravy*

### **Winter Spiced Butternut Squash**

*Braised Black Rice, Creamed Spinach, Cranberry & Red Onion*

### **Roast Stonebass**

*Cornish Clam Chowder, Smoked Potato, Corn, Samphire, Smoked Pancetta*

### **Scottish Highland Slow Cooked Rump of Lamb + £6 Supplement**

*BBQ carrot, Pearl barley & mint, braised lamb shepherd's pie*

## SIDES

*Triple Cooked Chips £5 Add Truffle + £3*

*Creamed Spinach and Bourbon £6*

*Pigs in Blankets with Sweet Chilli Jam £8*

*Roast Brussel Sprouts with Wood Roast Pepper Romesco Sauce £5*

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## *DESSERT*

### **Traditional Christmas Pudding**

*Brandy Sauce, Vanilla Ice-Cream*

### **Mince Pie Cheesecake**

*Coconut Sponge, Raspberry, Chantilly Cream*

### **Zesty Orange Brownie**

*Mulled Wine Poached Pear, Ginger Crumble, Vanilla Ice-cream*

### **Artisan British Cheeses + £5 Supplement**

*Shropshire Blue, Driftwood Goats, Lord London, Fruit Chutney, Crackers*

*£55 per person*