A logo for a chef

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PRIVATE DINING MENU SELECTOR

A SELECTION OF CANAPÉS (YOU WILL BE SERVED ALL OF THESE OR SOMETHING SIMILAR)

CHERRY TOMATO AND MOZZARELLA PIPETTES WITH BALSAMIC AND OLIVE OIL (V)

SHROPSHIRE BLUE PATÉ ROLLED IN PECAN AND CHIVE, SERVED IN A CROUSTADE (V)

WARM VOL-AU-VENT OF ARTICHOKE, TRUFFLE AND PEA

GOAT’S CHEESE AND BEETROOT SERVED IN A BEETROOT WRAP (V)

SMOKED SALMON, CREAM CHEESE ON A RICE CRACKER

TO START

COLD POACHED FILLET OF SALMON WITH A WATERCRESS AND GINGER COULIS

MOROCCAN STYLE LAMB KEBAB WITH APRICOTS, ALMONDS, RAS EL HANOUT ON A POMEGRANATE AND YOGHURT COULIS

SALMON MARINATED WITH CITRUS, DILL, AND MUSTARD. SERVED WITH A CELERY SALT SCONE AND WATERCRESS

PANNA COTTA OF GOAT’S CHEESE WITH BEETROOT CARPACCIO AND PICKLED WALNUTS (V)

TERRINE OF PRESSED GAMMON HOCK AND PEAS WITH PICCALILLI AND PEA SHOOTS, GRAIN MUSTARD DRESSING

TUNA STEAK WITH A NIÇOISE TARTLET AND BASIL OIL DRESSING

SMOKED CHICKEN AND LIME PATÉ WITH TOASTED CIABBATTA

CRAB AND POTATO SALAD WITH A SEAWEED MAYONNAISE AND PICKLED RADISH

CAESAR SALAD OF ROAST CHICKEN WITH ROMAINE HEARTS, BURFORD BROWN EGG, BLUE CHEESE DRESSING, FRESH ANCHOVY AND FOCACCIA CROUTONS

POTTED DUCK WITH A HAZELNUT AND ORANGE SALAD, TOASTED BRIOCHE

SALAD OF PARMA HAM, MELON, FRESH FIG AND MOZZARELLA

ROAST CAULIFLOWER SOUP WITH STILTON CROUTONS (OR ANY SOUP YOU MAY WISH)

FILLET OF HOME SMOKED TROUT WITH CELERIAC SLAW, PEA VINAIGRETTE

SAUTÉED KING PRAWNS WITH A TOUCH OF CHILLI, GINGER AND COCONUT

BAKED FIG TART WITH HONEY AND MOZZARELLA (V)

MAIN COURSES

FILLET OF PORK STUFFED WITH WILD MUSHROOMS, SAGE AND PANCETTA, SERVED WITH BAKED MACARONI AND TALLEGIO CHEESE

BREAST OF CORN FED CHICKEN WITH FRESH TARRAGON, CHESTNUT MUSHROOMS AND A CREAM SAUCE

FILLET OF BEEF ‘WELLINGTON’ WITH RED WINE, SHALLOT AND GRAIN MUSTARD SAUCE (£7.50 EXTRA)

BREAST OF DUCK, POACHED BRAEBURN APPLE, CHARRED ORANGE, GRAND MARNIER SAUCE

CUSHION OF LAMB, HERB CRUST, BRIE, GARLIC AND SPRING ONION SAUCE

ROAST SIRLOIN OF BEEF WITH YORKSHIRE PUDDING, ROAST VINE TOMATOES AND BURNT ONION, RED WINE AND SHALLOT SAUCE

BREAST OF GUINEA FOWL WITH BUTTON ONIONS, MUSHROOMS AND SMOKED BACON IN A PORT SAUCE

BRAISED BLADE OF BEEF WITH A RED WINE, THYME AND SHALLOT SAUCE, SERVED ON BUBBLE AND SQUEAK

TORNEDO OF TURKEY, WRAPPED IN BACON, SERVED WITH A CHESTNUT AND BRUSSEL SPROUT TARTE TATIN, RICH RED WINE GRAVY

SADDLE OF CANNOCK CHASE VENISON SERVED ‘EN CROUTE’ WITH WILD MUSHROOM PURÉE, REDCURRANT AND PORT GLAZE (ADDITIONAL COST)

BREAST OF PHEASANT WRAPPED IN PANCETTA WITH SAUTÉED CHESTNUTS, CELERIAC AND SWEET POTATO DAUPHINOISE (SEASONAL)

SLOW ROAST BELLY PORK, ORANGE AND SAGE, SERVED WITH CRACKLING AND POACHED BRAEBURN APPLE

ROAST MONKFISH TAIL WITH FRESH MUSSELS IN A LIGHT, CREAM CURRY SAUCE

FILLET OF SEA BASS WITH PICKLED GINGER, SPRING ONIONS, CHILLI AND CORIANDER SERVED WITH A COCONUT RISOTTO

FILLET OF SALMON SERVED ON A CRUSHED NEW POTATO AND PEA CAKE WITH A LIGHT HOLLANDAISE SAUCE

VEGETARIAN

BUTTERNUT SQUASH AND FIELD MUSHROOM ‘EN CROUTE’ WITH TOMATOES, CASHEWS AND ROSEMARY

PEA AND MUSHROOM RISOTTO FINISHED WITH TRUFFLE OIL

ROAST CAULIFLOWER ESCALOPE WITH GRILLED SHROPSHIRE BLUE, HERB CRUST AND TOASTED PUMPKIN SEEDS

BAKED FIELD MUSHROOM FILLED WITH LEEKS, SUN BLUSH TOMATO AND MUSHROOM, GLAZED WITH MOZZARELLA AND BREADCRUMBS

VEGETABLES

MAIN COURSES ARE SERVED WITH POTATOES AND FRESH SEASONAL VEGETABLES

SPECIFIC VEGETABLE OR POTATO DISHES CAN BE ORDERED ON REQUEST

DESSERTS

FRESH STRAWBERRIES WITH HOME-MADE SHORTBREAD, CINNAMON ROLLED MASCARPONE AND BASIL SYRUP

ORANGE CURD AND MASCARPONE CREAM SERVED ON WARM ORANGE POLENTA CAKE WITH TOASTED ALMONDS

DARK CHOCOLATE AND ORANGE GANACHE TART WITH MERINGUE AND TOASTED ALMOND, RASPBERRY COULIS

WARM CHOCOLATE BROWNIE WITH CLOTTED CREAM

COCONUT PANNA COTTA WITH MANGO COMPOTE AND A COCONUT BISCUIT

CRÈME BRULÉE WITH FRESH FRUIT OF THE SEASON

FRESH RASPBERRY CHEESECAKE WITH A GINGERNUT CRUMB

POACHED PINEAPPLE WITH A STAR ANISE SYRUP AND ALMOND SHORTBREAD

GLAZED LEMON TART WITH CRUSHED MERINGUE AND RASPBERRY COULIS

BLACKCURRANT SYLLABUB WITH CHOC CHIP CRUMBLE AND BLACKCURRANT CASSIS JELLY

MILLE FEUILLE OF SEASONAL FRUIT AND CHAMBORD SYRUP

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COFFEE, TEA INFUSIONS AND MINTS (OPTIONAL EXTRA) £3.50 PER HEAD