



PRIVATE DINING MENU

PRICES INCLUDE CANAPÉS SERVED AT THE DRINKS RECEPTION, COFFEE WITH PETITS FOURS,
A FRESH FLORAL ARRANGEMENT ON EACH TABLE, PLACE CARDS AND MENU CARDS.
FOR PARTIES OF TEN OR MORE, SIMPLY SELECT ONE STARTER, ONE MAIN COURSE AND ONE DESSERT ONLY
A FACILITY FEE OF £500 IS CHARGED FOR PRIVATE USE OF THE DINING ROOM
OR £300 FOR PRIVATE USE OF THE MEMBERS BALCONY ROOM

STARTERS

FOIE GRAS WITH CONFIT OF HAM HOCK TERRINE, RED ONION & QUINCE CHUTNEY, TOASTED BRIOCHE	£9.95
RICH VENISON & GAME TERRINE WITH CUMBERLAND SAUCE & WARM TOAST	£8.75
ASPARAGUS WITH CRISP SMOKED BACON, ROCKET SALAD & SOFT POACHED EGG	£7.95
RICH OXTAIL SOUP LACED WITH MADEIRA	£8.25
VELOUTÉ OF SNOW PEA & HAM WITH HERB CROUTONS	£7.95
SEARED KING SCALLOPS WITH BABY ROCKET SALAD & LIGHT TRUFFLE DRESSING	£9.75
CLASSIC BOUILLABAISSE WITH ROASTED GARLIC ROUILLE & CROUSTADES	£8.50
TRIO OF SMOKED FISH PARFAIT: SALMON, TROUT, MACKEREL WITH SPICED AVOCADO HORSERADISH VINAIGRETTE	£7.95
TERRINE OF SCOTTISH SALMON WITH CHAR-GRILLED MEDITERRANEAN VEGETABLES & SAFFRON VINAIGRETTE	£8.25
TRADITIONAL SCOTTISH SMOKED SALMON WITH CAPER BERRIES, LEMON & BROWN BREAD	£8.50
WARM TIGER PRAWNS WRAPPED IN PANCETTA WITH BABY LEAF SALAD & GARLIC OIL DRESSING	£7.95
POTTED PRAWNS WITH CURED CUCUMBER SALAD & BROWN BREAD	£6.95
KEDGEREE OF SMOKED HADDOCK WITH LIGHT CURRIED FISH SAUCE	£7.50
WARM GOAT'S CHEESE & CARAMELISED SHALLOT TARTLET ON PESTO DRESSED SALAD (V)	£7.25
ROAST PARSNIP SOUP WITH SAGE & HERB OIL (V)	£6.50

MAIN COURSES

FILLET OF BEEF WELLINGTON WITH CHÂTEAU POTATOES & PÉRIGOURDINE SAUCE	£25.50
STEAK & KIDNEY PUDDING WITH FRESH MARKET VEGETABLES	£18.50
BRAISED OXTAIL WITH HORSERADISH DUMPLINGS, ROASTED ROOT VEGETABLES & RICH PORT JUS	£18.25
STUFFED SADDLE OF LAMB WITH HERBED RÖSTI, GLAZED ROOT VEGETABLES & ROSEMARY REDUCTION	£21.95
BRAISED LAMB SHANK WITH MUSTARD MASH & ROASTED VEGETABLES	£19.95
SADDLE OF VENISON WITH SAUTÉED CEPS, FONDANT POTATO & MADEIRA THYME JUS	£22.50
DUCK BREAST MARINATED IN HONEY & THYME WITH SAUTÉED NEW POTATOES & HOI SIN VEAL JUS	£21.50
SUPRÊME OF CHICKEN FILLED WITH SUN DRIED TOMATOES & BLACK OLIVES, TOMATO & GARLIC JUS	£18.95
LOBSTER THERMIDOR WITH JERSEY MIDDS & WILTED GREENS	MARKET PRICE
POACHED FILLET OF SOLE WITH PRAWN & CRAYFISH MOUSSE & SHELLFISH BISQUE	£22.50
ROASTED SCOTTISH SALMON WITH CRUSHED NEW POTATO, WILTED GREENS & WATERCRESS FISH CREAM	£18.50
FILLETS OF SEA BASS ON A PESTO MASH WITH SAFFRON & MUSSEL FISH CREAM	£20.95
PAN FRIED HALIBUT WITH FOREST MUSHROOMS & ASPARAGUS RAGOUT, PORT & FISH JUS	£21.50
BLACKENED COD STEAK WITH TAPENADE MASH, LEEK & PRAWN SAUCE	£19.50
WILD MUSHROOM & TRUFFLE RISOTTO WITH DRESSED ROCKET & PARMESAN SHAVINGS (V)	£17.95
POLENTA WITH CHAR-GRILLED MEDITERRANEAN VEGETABLES, CHERRY TOMATOES & ROSEMARY CONFIT (V)	£17.95

DESSERTS

ORANGE & PASSION FRUIT TART WITH DARK CHOCOLATE SORBET	£8.50
APPLE FRANGIPANE CRUMBLE WITH CINNAMON ICE CREAM	£7.95
PEAR TART TATIN WITH CRÈME ANGLAISE & HONEY ICE CREAM	£8.25
RASPBERRY PANACOTTA WITH ALMOND TUILE	£7.50
CHOCOLATE TORTE WITH HONEYCOMB CRÈME FRAÎCHE	£7.95
TIRAMISU WITH BERRY COMPOTE	£7.50
SPOTTED DICK WITH ANGLAISE & ICE CREAM	£6.95
LEMON & MASCARPONE TART WITH SHARP LEMON SORBET	£8.25
FINE SELECTION OF CHEESE WITH HOME MADE CHUTNEY, RED GRAPES & BISCUITS	£6.95