

SAMPLE PRIVATE DINING FEAST MENU SELECTOR

from £35 per person for three courses

Simply pick two options from each course and everyone will share the same family-style menu*

Starters

Side of cured salmon, lemon verbena crème fraîche, rye crisps, pickled beetroots, gherkins, peppery salad

Local meats, slow-roasted peppers, spiced squash, olives, capers, rocket, chorizo jam, sourdough

Whole chicken tagine terrine, spiced piccalilli, fig and walnut bread

Mains

Rolled saddle of lamb, apricot stuffing

With parmesan polenta, pan-fried cabbage and bacon, lamb jus

Stuffed pork belly, orange and star anise

With spiced gravy, braised fennel, roasted potatoes, prunes

Whole chermoula-roasted chicken

With wild rice, beetroot, pomegranate, braised chard

Salt-baked salmon

With Jersey Royals, samphire, buttered radish, rehydrated cucumber, yuzu mayonnaise

Desserts

Deconstructed cheese cake

Baked Alaska

Jelly and ice-cream

Meringue roulade, rose and sour cherry

*Please let us know any dietary requirements in advance

