

PRIVATE

3 courses £39.95

Add a round of canapés for £3.00pp

CANAPÉS

SMOKED SALMON
RILLETTE *
Brioche toast

CHICKEN LIVER
PARFAIT
Red onion marmalade,
croissant croûte

ASPARAGUS
VOL-AU-VENT ^V
Hollandaise sauce

ENTRÉES

FRENCH ONION SOUP *
Sourdough croûte,
Saint Mont cheese

MUSHROOM
VOL-AU-VENT ^V
Mushroom & truffle sauce,
St Mont cheese

GAMBAS *
King prawns, chilli butter,
sourdough

DUCK LIVER MOUSSE *
Brioche, cherries

BEEF CARPACCIO *
Truffle & Dijonnaise

PLATS

CHICKEN FORESTIÈRE ^{GF}
Green beans, pomme purée, wild
mushroom sauce

LAMB RUMP ^{GF}
Ratatouille, gremolata

BEEF SHORT RIB ^{GF}
Bourguignon sauce, pomme purée,
smoked bacon

TOMATO TARTE ^V
Whipped goat's cheese,
tomato & basil salad, pistou
dressing

SIRLOIN AU POIVRE ^{GF}
Frites, house salad,
peppercorn sauce

PAN-FRIED SALMON
Bouillabaisse sauce,
broccoli

DESSERTS

WHITE CHOCOLATE
MOUSSE ^{V GF}
Strawberries, meringue

CRÈME BRÛLÉE ^{V GF}
Freshly made by our
chefs every day

DARK CHOCOLATE
TARTE ^V
Passion fruit, crème fraîche

BURGUNDY HONEY CAKE ^V
Honey sauce, vanilla ice cream

PEAR FRANGIPANE ^{V N}
Vanilla ice cream, almonds

DINING

PRIVATE DINING



Adults need around 2000kcal a day. GF Suitable for a gluten-free diet. * Dishes can be made with non-gluten containing ingredients. V Vegetarians. VE Vegans. N Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.