



PRIVATE DINING MENU

APÉRITIF

Guinness, Champagne, Black Velvet

OYSTERS & CANAPES

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APPETISERS

Pork & Pistachio Terrine, Gooseberry Chutney
Gravadlax, dill Pickles, Sweet Mustard Sauce, Rye Bread
Vinaigrette of Leeks, Soft Boiled Clarence Court Egg, Walnut Pesto, Pea Shoots
Tartare of Shetland Salmon, Dill, Creme Fraiche
Portland Crab, Avocado, Tomato Salsa

MAIN COURSES

Roast Fillet of Hake, Saffron & Olive Oil Mashed Potato, Gremolata
Breast of Duck, Glazed Apple, Celeriac Puree, Calvados Sauce
Fillet of Seabass, Braised Fennel, Romesco Sauce
Roast Sirloin, Mushroom Duxelles, Red Wine Sauce, Spinach
Breast of Corn Fed Chicken, Lentils, Salsa Verde

PUDDINGS

Chocolate Pot, Salted Caramel
Banoffee Pie
Blackcurrant Poached Pear, Syllabub, Shortbread
Vanilla & Grappa Panna Cotta, Redberry Compote
Creme Brûlée

CHEESES

Selection of British Farm House Cheeses
Served w/ Membrillo, Fruit Bread & Biscuits

COFFEE

Coffee w/ Irish Whiskey Chocoloate Truffles