



## Private Dining

Fresh Natural Oysters, Mignonette sauce, fresh lemon and Tabasco

### Starters

Tuna Tartare, avocado salsa, Caviar and Wasabi crème fraiche

Fresh fig, pear and rocket salad with a light wholegrain and honey dressing

Twice baked goats' soufflé, Sweet Pepper salsa, Pea shoot salad with lemon dressing

Salmon Mousse, Chilli and white crab meat, pea shoots, Melba toast

Seared diver caught Scottish Scallops, black pudding, Chorizo and balsamic reduction

Chicken liver parfait, toasted brioche, pea shoots, spiced apple chutney

### Main

Oven roast saddle of Venison, Thyme Fondant potato, buttered baby carrots, purple sprouting broccoli, wilted spinach and Port jus

Ricotta and sage stuffed chicken breast wrapped in Parma ham, dauphinoise potatoes, glazed baby carrots, chive beurre blanc

Duo of confit pheasant leg and roast pheasant breast, dauphinoise potatoes, honey and thyme roasted swede and parsnips, red wine jus

Herb crusted Best End of Lamb, Dauphinoise potato, Garlic and parsley buttered fine green beans, butternut squash purée, beetroot and thyme jus

Roast red pepper stuffed with roast butternut squash garlic and Parmesan.

Lemon Sole fillet, pistou vegetables, Parmesan mashed potato, chive fish cream



## Dessert

Rich Chocolate tart, berry compote, vanilla cream, Cassis reduction

Vanilla Pannacotta, spiced poached pear, ginger and Marsala syrup

Assiettes of the following desserts:- Chocolate Torte with crème Chantilly, Spiced poached Pear, Classic lemon tart with raspberry coulis, Chocolate dipped strawberry

Mille Feuille of Rich chocolate and raspberry mousse with a Cassis syrup