

Private Dining Menus 2011

Please find attached our suggested menus. For parties of eight or more we do insist on serving a set menu as we prepare and cook all of our dishes to order from fresh. We are of course more than happy to cater for any special dietary needs. Once you have chosen your set menu, why not add in additional courses? Below lists suggestions you may wish to consider.

Canapés served with pre-lunch or dinner drinks, priced three for £4.25, five for £7.25 or seven for £10.25, all prices are per person:-

marinated olives
parmesan tuilles
cheese straws
baby jacket potatoes with caviar
mini croque monsieur
black olive madelins
roulade of smoked salmon
tempura of tiger prawn, sweet and sour dip
onion and gruyere tartlets
smoked haddock croquettes
wild mushroom duxelle and quail egg tartlet
miniature scotch eggs
smoked duck and foie gras on crisp brochette
crab and spring onion beignets
beef and horseradish truffles
miniature cottage pies

Amuse bouche served before starters,
priced at £2.25 per person.

leek and potato
Jerusalem artichoke
mushroom
tomato and basil
white onion

Sorbet served before main course,
priced at £2.50 per person.

lemon
Champagne
cassis
vodka and lime
mango

We welcome the opportunity to discuss any special menu requirements you or your guests may have and we look forward to welcoming you and your party for your special occasion.

Starters

wild mushroom risotto with parmesan shavings	£ 5.50
salad of poached pears, blue cheese and watercress	£ 5.95
grilled black peppered mackerel, soused white cabbage, salsa verde	£ 5.95
chicken liver parfait, red onion confit, toasted brioche	£ 6.95
ballotine of salmon and garden herbs, lightly pickled vegetables, lemon dressing	£ 7.50
slices of Parma ham, celeriac rémoulade, watercress, aged balsamic	£ 6.50
oak smoked salmon, horseradish crème fraîche, shallot and caper salad	£ 8.25
ham hock and foie gras terrine, sauce gribiche, walnut bread	£11.75
pan seared scallops, pea puree, truffle dressing	£15.50

Intermediate Course

pan seared scallop, cauliflower puree, pea salad	£ 5.95
Cromer crab risotto, escabeche dressing	£ 5.50
oxtail consommé	£ 5.25

Soups

gaspachio, cucumber tagliatelle, olive tapenade	£ 5.95
pea and coconut cappuccino	£ 5.95
cauliflower velouté with sauté wild mushrooms	£ 5.95
celeriac and apple soup, blue cheese beignets	£ 5.95
lightly curried butternut squash soup, hazelnut dressing, onion bhaji	£ 5.95
roasted vine tomato soup with basil pesto	£ 5.95
leek and potato velouté, chive and truffle	£ 5.95

Main Courses

breast of free range chicken, chive mash, sauté wild mushrooms, cafe au lait sauce	£14.95
roasted fillet of salmon, shallot and parsley potato cake, wilted lettuce, white wine velouté	£12.50
roasted loin of pork, fondante potato, celeriac puree, sage sauce	£14.50
pan seared sea-bass, chorizo risotto, braised fennel, basil sauce	£15.95
grilled fillets of lemon sole, spring onion crushed new potatoes, lightly curried mussel velouté	£16.95
herb crusted rump of lamb, Mediterranean vegetables, rosti potato, olive jus	£19.50
honey and pink peppercorn glazed breast of duck, confit leg ravioli, buttered Savoy cabbage, port jus	£24.50
roasted fillet of halibut on a lobster, leek and potato chowder	£24.50
roasted fillet of beef, watercress risotto, confit shallots, red wine jus	£27.50

Vegetarian Main Courses

wild mushroom crumble, cauliflower puree, grain mustard velouté	£14.95
Mediterranean vegetable lasagne, spiced aubergine, basil pesto	£13.50
Pan seared red pepper polenta cake, buttered asparagus, tomato butter sauce	£13.95

Desserts & Cheese

apple and rhubarb crumble parfait, rhubarb compote, clotted cream	£ 6.25
coconut and ginger bavaois, passion fruit sorbet, sesame tuille	£ 7.25
glazed lemon tart, raspberry sorbet, crème Anglaise	£ 6.95
vanilla panna cotta, strawberries marinated in sherry vinegar, red wine syrup	£ 7.25
dark chocolate and hazelnut brownie, yoghurt sorbet	£ 7.50
sticky toffee pudding, vanilla ice cream, toffee sauce	£ 6.25
white chocolate and baileys cheesecake, honeycomb ice cream, dark chocolate sauce	£ 7.25
apricot bread and butter pudding, poached plums, port syrup	£ 6.25
dark chocolate fondant, banana ice cream, pistachio Anglaise	£ 7.25
selection of English and French cheeses, celery, grapes and biscuits	£10.50

Coffee

Columbian filter coffee or tea infusions	£ 2.95
Columbian filter coffee or tea infusions with homemade fudge	£ 3.50
Columbian filter coffee or tea infusions with a selection of petit fours	£ 5.00