

PRIVATE DINING MENU

AMUSE BOUCHE

Curried Sweetcorn Soup (v)

Smoked Duck Breast,
Orange, Fennel

Poached Oyster,
Champagne, Cucumber

Ham, Pea, Crackling

Crispy Egg, Cauliflower, Parsley (v)

Duck Liver Parfait
En-croute, Orange

Scallop, Black Pudding, Celeriac

*“Something special
for your private
event of any size.”*

PRIVATE DINING STARTERS

Crispy Pigs Cheek, Celeriac, Black
Pudding, Apple & Crackling

Pig Cheek Beignet, Celeriac Purée,
Black Pudding Crumb, Caramelised
Apple & Crackling, Beurre Noisette

Venison Carpaccio, Beetroot,
Shallots, Horseradish

Venison Fillet Carpaccio,
Roasted Beetroot, Pickled
Shallots, Horseradish Powder
& Toasted Crumbs

Chicken & Leek Terrine,
Shallots, Truffle, Parsley

Terrine of Chicken & Leek, Pickled
Shallots, Truffled Mayonnaise,
Parsley Crisps, Croutons

Pidgeon Breast, Confit Leg,
Blackberry & Rocket

Pan Roasted Wood Pigeon Breast,
Confit Leg, Blackberry Gel, Fresh
Blackberries & Wild Rocket

Asparagus, Duck Egg & Onion (v)

Asparagus Spears, Poached
Duck Egg, Seared Onion &
Spiced Onion Consommé

Foie Gras, Pear, Ginger & Chicory

Foie Gras, Pear Purée, Fresh
Pear, Ginger Crumb & Chicory

Heritage Tomato, Buffalo
Mozzarella, Black Olive
& Rocket (v)

Macerated Heritage Tomatoes,
Buffalo Mozzarella, Black Olive
Crumb & Wild Rocket

PRIVATE DINING MENU

PRIVATE DINING DESSERTS

Apple, Spiced Custard & Crumb

Iced Apple Parfait, Spiced Set
Custard, Apple Jelly, Caramelised
Apple Puree & Crumble

Dark Chocolate, Hazelnut,
Olive Oil & Salted Caramel

Dark Chocolate Mousse, Hazelnut
& Olive Oil Cake, Hazelnut
Crumb, Salted Caramel

Lemon & Sesame Meringue

Set Lemon Tart, Lemon Curd,
Sesame Sablé, Meringue,
Toasted Sesame

White Chocolate, Olive
Oil, Strawberry

White Chocolate Cremeux,
Olive Oil Sponge Cake, Fresh
Strawberry, Jelly & Consommé

Orange, Almond & Basil

Orange Pana Cotta

Almond Crumb, Fresh
Orange & Puree,

Micro Basil & Welsh Cheese Plate

Selection Of Welsh Cheeses, Celery,
Grapes, Onion Chutney & Biscuits

Apple, Cinnamon, Almond
& Crème Anglaise

Baked Whole Apple,
Caramelised Apple, Crème
Anglaise & Almond Crumb



PRIVATE DINING MENU

PRIVATE DINING MAIN COURSE

Lamb, Artichoke, Cabbage,
Hazelnut & Rosemary

Canon of Lamb, Shoulder Beignet,
Pomme Anna, Jerusalem Artichoke
Purée & Crisps, Creamed Savoy,
Hazelnut Crumb & Rosemary Jus

Beef, Oyster, Cep, Carrot & Kale

Braised Shin of Beef, Confit Potato,
Crispy Oyster, Sautéed Cep, Kale,
Roast Carrot & Red Wine Jus

Venison, Parsnips, Celeriac,
Cavolo Nero & Wild Mushrooms

Venison Wellington, Wild
Mushroom Duxelle, Celeriac
Purée & Fondant, Roast Parsnips,
Sautéed Wild Mushrooms,
Cavolo Nero & Port Jus

Chicken, Asparagus, Carrot,
Cabbage & Vermicelli

Chicken Breast & Thigh, Chicken
Broth, Asparagus, Carrot, Savoy
Cabbage, Confit Potato & Vermicelli

Beef, Lobster, Spinach & Carrot

Fillet of Beef, Lobster Tail, Spinach
Purée, Confit Carrot, Dauphinoise
Potatoes, Parsley Emulsion

Beef, Ox Cheek, Celeriac,
Chanterelle & Onion

Sirloin of Beef, Ox Cheek
Croquette, Pomme Mousseline,
Roast Celeriac & Onion, Chanterelle
Mushrooms & Red Wine Jus

Duck, Orange, Carrot, Pea,
Onion & Star Anise

Duck Breast, Leg Beignet,
Confit Carrot, Carrot & Orange
Purée, Split Peas, Onion Petals,
Spiced Port & Cointreau Jus

PRIVATE DINING FISH COURSE

Scallops, Sweetcorn, Smoked
Bacon & Chervil

Seared Scallops, Sweetcorn
Puree, Smoked Bacon
Crumb & Chervil Oil

Halibut, Langoustine,
Courgette, Leek & Samphire

Pave Of Halibut, Langoustine
'Tea' Bisque, Seared Courgette
& Leek, Courgette Puree
& Sautéed Samphire

Scallops, Kohlrabi,
Orange & Samphire

Ceviche Scallop, Pickled Kohlrabi,
Fresh Orange & Samphire Oil

Langoustine, Belly Pork,
Onion & Pea

Glazed Langoustine, Confit Belly
Pork, Roasted Onion & Pea Veloute

Dressed Crab, Avocado,
Apple & Radish

Fresh Crab Meat, Avocado
Puree, Apple Jelly, Fresh
Radish & Coriander