

# PRIVATE DINING & EVENT MENUS

## BREAKFAST

### MENU 1

*£12 per person*

Selection of Homemade Pastries  
Fresh Fruit Skewer  
Filter Coffee or a Selection of Teas  
Glass of Fresh Juice

### MENU 2

*£17 per person*

Selection of Homemade Pastries  
Fresh Fruit Skewer  
Bacon or Sausage Breakfast Sandwich  
or  
Granola or Porridge  
Filter Coffee or a Selection of Teas  
Glass of Fresh Juice

### MENU 3

*£28 per person*

Selection of Homemade Pastries  
Fresh Fruit Skewer  
Bacon or Sausage Breakfast Sandwich  
Granola or Porridge  
Scottish Oak Smoked Salmon Bagel  
Filter Coffee or a Selection of Teas  
Glass of Fresh Juice

## BREAKFAST CANAPES

Choice of 4, £10 per person  
Choice of 6, £14 per person  
Choice of 8, £18 per person

### SWEET

Fresh Fruit Skewer  
Granola, Greek Yoghurt & Honey  
Mini Berry Pancake, maple syrup  
Mini Belgian Waffle, banana compote

### SAVOURY

Mini Bacon & Scrambled Egg Muffin  
Mini Sausage Sandwich  
Black Pudding on toast  
Scottish Oak Smoked Salmon Bagel  
Scrambled Egg, Tomato & Watercress Muffin  
Tomato & Cheese Croissant  
Crushed Avocado on toast

### DRINKS

Glass of Champagne £12.5  
Bloody Mary £9 Virgin Mary £5.5  
Milk Shakes £5.5  
Jug of Freshly Squeezed Juice £15  
Jug of Vanilla & Mixed Berry Smoothie £20

---

## PRIVATE DINING LUNCH MENU

---

*3 Courses £25.00 per person*

La Latteria Burrata \*  
pepper puree, dried peppers, rocket, basil oil

Cream of Celeriac Soup (v)  
celeriac purée, truffled croutons, pickled celeriac

Potted Kiln Smoked Salmon  
pickle cucumber, watercress, dill bread

~

Chicken Schnitzel  
Confit cherry tomatoes, basil oil

Wild Mushroom Risotto (v)  
king oyster mushrooms, parmesan, truffles

~

Banoffee Gâteau,  
rum & raisin ice cream

Milk Chocolate & Peanut Butter Mousse  
Crunchy peanut butter parfait, ganache, peanut brittle

Selection of Homemade Ice Cream

~

Americano or Breakfast Tea

**SIDES** all £4 : Triple Cooked Chips (add truffle £1), Spring Onion Mash, Green Beans, Rocket Salad

## MENU 1 £39.5

### STARTERS

Chicken Liver & Foie Gras Parfait  
grape chutney, toasted brioche

Cream of Celeriac Soup (v)  
celeriac purée, truffled croutons, pickled  
celeriac

Potted Kiln Smoked Salmon  
pickled cucumber, watercress, dill bread

### MAINS

Chicken Schnitzel  
confit cherry tomatoes, basil oil

Seared Tuna Steak \*  
escabeche, saffron cream sauce

Courgette & Dukka Salad (v)  
saffron & turmeric dressing, pistachios

### DESSERTS

Banoffee Gâteau,  
rum & raisin ice cream

Milk Chocolate & Peanut Butter Mousse  
crunchy peanut butter parfait, ganache,  
peanut brittle

Daily Selection of Homemade  
ice cream & sorbet

## MENU 2 £45

### STARTERS

Steak Tartare  
confit egg yolk, rocket

Spicy Devonshire Crab Cake  
cucumber & tomato salsa

La Latteria Burrata \*  
pepper puree, dried peppers, rocket,  
basil oil

### MAINS

225g Cumbrian Ribeye Steak  
béarnaise sauce

Roast Shetland Salmon  
cous cous, chorizo, squid, clams, mussels,  
saffron sauce

Wild Mushroom Risotto (v)  
king oyster mushrooms, parmesan, truffles

### DESSERTS

Sticky Fig & Toffee Pudding,  
vanilla crème fraiche

Blackberry Winter Fruit Cobbler,  
blackberry ripple ice cream

Daily Selection of Homemade  
ice cream & sorbet

**SIDES ALL £4:** Spring Onion Mashed Potato • Triple Cooked Chips • Skin On Fries  
Pumpkin, sage & pumpkin seeds • Rocket Salad, balsamic, parmesan • Green Beans

**BRITISH CHEESES:** In place of dessert, £3 supplement Additional Course £11

*All of our dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present.  
If you have any allergen enquiries, please ask a member of our team. (v) Please note parmesan can be removed on request*

## SHARING MENU

Served family style in large sharing plates  
£55 per person

### STARTERS

Meat & Fish Sharing Board  
Potted smoked salmon, mini crab cakes, Parma ham,  
salami, foie gras parfait, toast

### MAINS

650g Cumbrian Chateaubriand  
béarnaise & peppercorn sauce, triple cooked chips  
and  
Seasonal Market Fish  
green beans, new potatoes

### PUDDINGS

Banoffee Gâteau,  
rum & raisin ice cream  
  
Milk Chocolate & Peanut Butter Mousse  
crunchy peanut butter parfait, ganache,  
peanut brittle

## BOWL FOOD

Choice of 2, £16 per person  
Choice of 3, £24 per person

Slow Roast Beef Stew  
balsamic onions, mash

Chicken Schnitzel  
confit cherry tomatoes, basil oil

Cumberland Sausage  
rosemary garlic mash

Goujons of Sole  
chips, tartare sauce

Salmon  
pea, pancetta and onion risotto

Macaroni Cheese

Seasonal Risotto  
parmesan

### VEGETARIAN OPTIONS

Vegetarian options are available upon request  
– prices may vary & portions will be served individually  
rather than sharing style.

## SHARING PLATES

Plates are based on 6 to 8 people

Meat & Fish Sharing Board £27

Cheese Straws £16

Big Chips £7.5

parmesan & truffle mayonnaise

Selection of Vegetarian Tarts £12.5

Cheeseboard £28

seasonal chutney

## PRE-DINNER CANAPES

Choice of 4, £8 per person / Choice of 6, £10 per person

### COLD

Chicken Liver & Foie Gras Parfait

brioche

Smoked Salmon

soda bread

Burrata

orange dressing, walnuts, herbs, mixed seed cracker

### WARM

7 hour Lamb Croquette

Mushroom & Gruyere Tarts

Basil Muffin

mascarpone & sundried tomatoes

## SUBSTANTIAL CANAPES

Choice of 4, £10 per person / Choice of 6, £15 per person

Choice of 8, £19 per person

### COLD

Steak Tartare

sourdough toast

Chicken Liver & Foie Gras Parfait

brioche

Smoked Salmon

soda bread

Burrata

orange dressing, walnuts, herbs, mixed seed cracker

### WARM

Mini Cheese Burgers

7 Hour Lamb Croquettes

Spicy Crab Cake

cucumber & chilli salsa

Goujons of Sole

tartare sauce

Basil Muffin

mascarpone & sundried tomatoes

### SWEET

Pistachio Madeleine

Mini Berry Brulee

Burnt Lemon Tarts

Mini Chocolate Brownie