

PRIVATE DINING BREAKFAST SET MENU

BREAKFAST

£25 per person

Selection of Homemade Pastries

Fresh Fruit Skewer

Filter Coffee or a Selection of Teas

Glass of Fresh Juice

Please choose form one of the following

Bacon or Sausage Breakfast Sandwich

or

Eggs Benedict,

Cacklebean eggs, parma ham

or

Crushed Avocado & Poached Egg on Toast

chilli, mixed seeds, cashew nuts

or

Full English Breakfast (£4 supplement)

two fried eggs, bacon, sausage, grilled tomato, Portobello mushroom,
baked beans, black pudding, toast

or

Vegetarian Breakfast (£2 supplement)

Crushed avocado, two poached eggs, crispy feta cheese, tomato,
mushroom, beans, toasted muffin

We will require a pre order for parties over 10 guests

BREAKFAST MINIATURES

Perfect for your guests to share

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

SAVOURY

Mini Bacon & Scrambled Egg Muffin

Mini Sausage Sandwich

Black Pudding on toast

Scottish Oak Smoked Salmon Bagel Bite

Scrambled Egg, Tomato & Watercress Muffin

Tomato & Cheese Croissant

Crushed Avocado on toast

DRINKS

Glass of Champagne Moët & Chandon Brut Imperial £12.5

Bloody Mary £10 • Virgin Mary £4.5

CANAPES & SHARING BOARDS

PRE-LUNCH / DINNER CANAPES

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

COLD

Chicken Liver & Foie Gras Parfait
brioche, chutney, cornichons

Cured Salmon
soda bread

Homemade Ricotta
dried herbs, balsamic

WARM

7 hour Lamb Croquette
Mushroom & Gruyere Tarts
Basil Muffin
mascarpone & sundried tomatoes

SHARING PLATES

Meat & Fish Sharing Board £35

Cheese Straws £16

Vegetarian Tarts £12.5

Big Chips £9
parmesan & truffle mayonnaise

Cheeseboard £20
seasonal chutney, biscuits

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, chutney, cornichons

Cured Salmon
soda bread

Homemade Ricotta
dried herbs, balsamic

WARM

Mini Cheese Burgers

7 Hour Lamb Croquettes

Spicy Devonshire Crab Cake
cucumber & quinoa salsa

Goujons of Sole
tartare sauce

Basil Muffin
mascarpone & sundried tomatoes

SWEET

Pistachio Madeleine

Mini Berry Brulee

Burnt Lemon Tarts

Mini Chocolate Brownie

PRIVATE DINING MENUS

MENU 1 £45

STARTERS

Homemade Ricotta (v)
spring peas, radishes, mint oil

Spicy Devonshire Crab Cake
cucumber & quinoa salad, roast red pepper

Tagliolini Pasta (v)
peas, asparagus, baby spinach, parmesan

MAINS

Tandoori Chicken Schnitzel
spiced basmati, cabbage slaw, pickled red
onion, almond sauce

Roast Pollock Fillet
shiitake mushrooms, shiitake broth, ricotta
gnocchi

Eversham Asparagus (v)
herb sabayon, poached Cacklebean eggs, pea
pancake

DESSERTS

Raspberry & Almond Bakewell
raspberry sorbet, raspberry coulis

Caramel Flan
honey ice cream

Flourless Chocolate Cake
espresso cream, chocolate meringue, peanut
brittle, caramel sauce

MENU 2 £55

STARTERS

Chicken Liver Foie Gras Parfait
cauliflower piccalilli, pickled onions, spiced
mango puree, peanut crumb

Peppered Shrimp & Blood Orange Salad
beefsteak tomato, almond & peanut spiced
crumb, vanilla & lime dressing

Kale Salad (v)
Cashew cream, apple, poppy seeds, sprouted
grains, shitake mushrooms

MAINS

250g Grilled Hangar Steak
chunky chips, bearnaise sauce, watercress

Baked & Salted Cod
dill mash, broccoli puree, brandade sauce

Courgette & Pistachio Risotto (v)
courgette puree, pistachio oil

DESSERTS

White Chocolate Mousse
basil, lime

Poached Rhubarb
rhubarb sorbet, crisp meringue

British Cheese Board
chutney, crackers

SHARING SIDES ALL £4.5: Chunky Chips • Mixed Slaw Salad • Crushed Peas • House Green Salad • Mac & Cheese • Baby Spinach

BRITISH CHEESES: In place of dessert, £5 supplement / Additional Course £15

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
foie gras parfait, parma ham, duck,
salami, crab cake, cured salmon

MAINS

Cumbrian Chateaubriand
béarnaise & peppercorn sauce, chunky chips
and
Seasonal Market Fish
green beans, new potatoes

PUDDINGS

Raspberry & Almond Bakewell
raspberry sorbet, raspberry coulis

Caramel Flan
honey ice cream

VEGETARIAN OPTIONS

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

AFTERNOON TEA

Regular Afternoon Tea £20 per person

To include a Glass of Champagne Moët Et Chandon' Brut Imperial £32.5 per person

Includes a choice of tea or coffee

Selection of freshly prepared Sandwiches

Smoked Salmon, crème fraiche

Roast Beef, horseradish cream

Cucumber, cream cheese, mint

Selection of freshly baked, Homemade Cakes & Scones