

Private Dining Room Menu

Starters

Warm watercress and quail egg soup

Salad of Cornish crab and French beans

Severn and Wye organic smoked salmon, traditionally garnished
Carpaccio of tuna and scallops, spring onion, dill, and citrus dressing

Terrine of duck foie gras, spiced cherries, apple and walnuts

Steak tartare, Poilâne toast

Main course

Fillet of halibut, fresh peas, broad beans, horseradish velouté

Pan fried sea bream, sautéed spinach, baby fennel and langoustine velouté

Artichoke, wild mushroom and summer truffles risotto

Rump of lamb, baby bell pepper and artichokes

Roast spring chicken, Moroccan lemon, spinach and raisins

Fillet of Angus beef, truffle pomme pureé, foie gras, red wine shallot sauce

Desserts

Warm Valrhona chocolate pot, vanilla ice cream

Glazed passion fruit tart, crème fraiche

Crème brûlée à la vanille, warm madeleine

Champagne poached English strawberries, vanilla cream, champagne granite

Peach Melba

French Fermier cheese selected from the trolley

Side orders £2.50

Gratin dauphinois, Pont neuf, Charlotte potatoes,
Sautéed Spinach, Green beans, Petit pois, Plum tomato and shallot, Little gem

3 courses £35

5 courses £45 (including Amuse bouche and sorbet)

Please select 3 starters, 3 main courses and 3 desserts.