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**2022
PRIVATE DINING LUNCH AND DINNER MENUS**

All menus are examples of what we have to offer. Dishes may change subject to availability of ingredients. Ingredient quality will always remain the same, regardless of changes. Please let us know beforehand of any dietary requirements, so that changes can be made in good time. Terms and conditions of booking are at the bottom of this document.

LUNCH OR DINNER MENU 1 – THREE COURSES

£100

Canapes

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Gin cured salmon, grapefruit, avocado and quinoa

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Cornish turbot, Champagne sauce and fennel

or

Fillet of Devonshire beef, ratte potato, green beans and jus gras

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Chocolate moelleux, Tahitian vanilla ice cream

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Petit fours

LUNCH OR DINNER MENU 2 - FOUR COURSES

£125

Canapes

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XL Scottish Langoustine, Langoustine bisque sauce

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Baked fillet of Turbot, Celery, Grapes and Lovage beurre blanc

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Tournedos Rossini

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'Tiramisu'

Coffee and Marsala Mousse, Mascarpone, Savoirdi biscuit

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Petit fours

LUNCH OR DINNER MENU 3 – FIVE COURSES

£150

Canapes

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St. Ewes' 'Fabergé egg', Black winter truffle,
Aerated potato and chanterelles

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Pan fried Orkney scallops, cauliflower, golden raisin and caper

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Foie gras pressé, Mango and papaya compote

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A5 Wagyu from Hida Prefecture, Delica pumpkin

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Chocolate souffle

Tahitian vanilla ice cream

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Petit fours

VEGAN/VEGETARIAN MENU 1* £100

Canapés

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Roasted delicata pumpkin, wild mushrooms, pickled walnuts and tarragon

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Moroccan style warm puy lentils salad, pomegranate and hazelnut

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Caramelised banana, Passionfruit sorbet and chocolate 'soil'

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Petit fours

*Vegetarians and vegans can also have four or five courses; dishes will be created on the day by the chef and charged at the same price as the normal four or five course menus.

SELECTION OF LA FROMAGERIE ARTISAN CHEESES

Served with Traditional Accompaniments

Cheese Plate (selection of 4 cheeses) £15.00 per person

Cheese Selection (Cheeses can be changed on request)

St. Maure de Touraine

Langres

Old Groendal

Fourme D'ambert

TERMS AND CONDITIONS

1. OUR MINIMUM SPEND IS £2000. BOOKINGS ARE SECURED BY A DEPOSIT OF £2000
2. IF THE TOTAL BILL IS ABOVE £2000, THE DEPOSIT IS DEDUCTED FROM THE TOTAL BILL AND THE DIFFERENCE IS PAYABLE AT THE END OF THE MEAL
3. DEPOSITS WILL BE REFUNDED IF BOOKINGS ARE CANCELLED WITH MORE THAN TWO WEEKS NOTICE OF THE SCHEDULED LUNCH/DINNER
4. DEPOSITS ARE NOT REFUNDABLE WITHIN TWO WEEKS OF THE BOOKING
5. IF A BOOKING IS MOVED WITHIN THE TWO WEEKS CANCELLATION POLICY, IT CAN BE MOVED ONLY ONCE
6. MENU PRICES MAY INCREASE INCLUDING BUT NOT LIMITED TO THE COST OF INGREDIENTS RISING. WE RESERVE THE RIGHT TO CHARGE FOR THAT INCREASE, REGARDLESS OF PRICE OF THE SAMPLE MENU AT THE TIME OF BOOKING.
7. WE ACCOMMODATE THE DIETARY REQUIREMENTS HIGHLIGHTED IN THE ABOVE MENUS. WE CAN ALSO ACCOMMODATE GLUTEN FREE (CELIAC), DAIRY FREE. ANY OTHER DIETARY REQUIREMENTS NEED TO BE REQUESTED OUTSIDE OF OUR TWO WEEKS CANCELLATION POLICY.

8. WE CANNOT ACCOMMODATE STRICT RELIGIOUS DIETARY REQUIREMENTS WHICH REQUIRE CERTIFICATION FROM RELIGIOUS ORGANISATIONS OR SUPERVISION OF A RABBI/IMAM/OTHER RELIGIOUS LEADER, INCLUDING BUT NOT LIMITED TO HALAL AND KOSHER.