



## Private Dining Menu

*To start - select two, one to be a vegetarian option*

White Bean & Truffle Oil Soup  
served with or without crispy pancetta (v)

Ardennes Paté infused with Plums & Brandy  
and served over a herb salad & a rich Cumberland sauce

Potted Shrimp  
with sakura cress & melba toast

Smoked Pigeon Breast  
with beetroot & walnut salad

Crayfish & Avocado Salad  
with a light crème fraiche dressing

Goats Cheese & Red Onion Tartlet  
served with a caramelised balsamic reduction (v)

Char-grilled Vegetable Terrine  
with beetroot relish & red chard (v)

Thai-style Crab Cakes  
with a chilli & tamarind dressing

Locally-smoked Salmon  
With a vodka & lemon dressing, finished with pea shoot

All starters are served with a freshly-baked roll and butter

*To follow – select two, one to be a vegetarian option*

Corn-fed Breast of Chicken wrapped in Pancetta  
with a porcini mushroom jus

Oven-baked Fillet of Halibut  
with cherry tomatoes, white wine & parsley

Pan-fried Fillets of Sea Bass  
with a piquant sweet pepper sauce

Roasted Rib of Beef  
with a shallot puree & béarnaise sauce

Herb-crusted Cannon of Lamb  
with a garlic & redcurrant reduction

Seared Breast of Gressingham Duck  
with a victoria plum sauce

Saddle of Venison  
on a rich maderia jus

Locally-sourced Pork Fillet  
with a honey & whole-grain mustard sauce

Wild Mushroom & Fresh Herb Risotto  
finished with a parmesan crisp (v)

Sun-blushed Tomato, Shallot & Aubergine Calzone  
finished with gruyere & chive sauce

Asparagus & Ricotta Tart  
with fresh mint vinaigrette

Mille-Feuille of Marinated Tofu, Roasted Butternut Squash & Baby Spinach  
with a rocquette pesto

*All main courses are served with an fresh vegetables and potatoes.  
Chef will carefully select these on your behalf dependant on seasonality and as an appropriate  
accompaniment to each dish.*

*To finish - select one*

White Chocolate Cambridge Burnt Cream  
with kirsch-infused black cherries

Plum & Frangipane Tart  
with clotted cream

Apple Torte  
with toasted almond flake crust & crème anglaise

Coconut Pannacotta  
with mango & mint salad

Vanilla Cheesecake  
with forest fruit compote

Chocolate Torte  
finished with vanilla mascarpone

Apricot & Pistachio Vacherin

Lemon & Lime Tart  
with winter berries & crème fraiche

Mango Sorbet  
with a passion fruit coulis & toasted coconut flakes

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Rounded off with Homerton Chocolate Mints & freshly-brewed Coffee

£32.50 + VAT

