



Private Dining Winter 2010

Please create your menu by selecting one dish for each course for all of your guests. We are happy to cater for vegetarians and special dietary requirements separately.

Starters

- Caesar Style Salad with a Soft Egg, Crispy Bacon and Chicken
- French Cafe Salad – *Chicory, Roquefort, Pears and Walnuts – Walnut Oil Dressing (V)*
- Salad of Prawns, Endive, Avocado and Pink Grapefruit – French Cocktail Sauce
- Nicoise Style Salad with Spanish White Tuna
- Roasted Beetroot Salad, Soft Boiled Egg, Mustard and Horseradish (V)
- Neil Robson's Oak Smoked Salmon with Wholemeal Soda Bread
- Cheddar Cheese and Spinach Soufflé (V)
- French Country Terrine with Red Onion Jam
- Crab Lasagne with Basil – Langoustine Cappuccino* *(1.50 supplement)*
- Potted Salmon with Cucumber
- Lettuce Heart Salad with Lobster, New Potatoes and Tarragon* *(4.00 supplement)*

Main Course

- Fresh Halibut – Simply Grilled, Minted Pea Puree, Chips and Tartare Sauce
- Roasted Cod with Boulangere Potatoes, Brown Shrimps and Capers
- Baked Salmon "en Croute" with Currants and Ginger
- Breast of Corn-fed Chicken with Potato Pancakes and Wild Mushrooms
- Crisp Confit of Duck with Fine French Beans, Lyonnaise Potatoes, Thyme and Rosemary
- Roasted Rump of Lamb, Fine Beans, Tomatoes, Olives and Potato Gratin
- Slow-cooked Shoulder of Lamb with Provençal Vegetables, Garlic and Rosemary
- Fillet of Beef "Wellington" – Madeira Sauce* *(5.00 supplement)*
- Peppered Rib Eye of Beef, Gratin Dauphinoise and Young Vegetables
- Slow-cooked Shoulder of Beef in Red Wine - Grand Mother's Style
- Potato Soufflé with Wild Mushroom Goulash (V)
- Cabbage Parcels with Vegetarian Black Pudding, Roots and Mustard (V)

Desserts

Creme Brulee

Sticky Toffee Pudding with Butterscotch sauce

Soft Meringue with Bananas and Passion Fruit

Tiramisu

Pannacotta with Raspberries

Pear and Almond Tart

All Butter, Bramley Apple Crumble with Custard Sauce

Chocolate & Raspberry Tart

Lemon Tart

Farmhouse Cheeses

3 Courses £33.00

Coffee and Chocolates

£2.00

Additional Courses

Canapés - please see separate list

Cheese Course

5.00

All of our prices include VAT at 17.5%. A discretionary 10% service charge will be added to your bill