

Private Dinner Menu

Starters

Winter Chunky vegetable broth (v)

Italian salad with grilled vegetable and olives finished with vinaigrette (v)

Trio of pate, pickled onion, apple and celery remoulade, served with breadstick

Classic prawn cocktail, with smoked paprika dust and lemon zest

Mains

Grilled chicken supreme, roast vegetable and roast marinated potato, finished with jus

Yellow fin sole fillets, sauté potatoes, green vegetable and creamy lemon sauce

Rice and roast vegetable parcel, wrapped in cabbage with tomato sauce

Desserts

Apple flan with cream

Chocolate cheesecake

Fruit salad with berries compote

Sample Menu

Based on minimum numbers of 10 persons

£25pp

A discretionary service charge of 12.5% will be added to the final bill

Private Dinner Menu

Starters

Cream of Jerusalem artichoke and celeriac soup, finished with white truffle oil
(v)

Cold smoked salmon, capers, gherkin, shallots onion and olive breadstick

Smoked chicken, asparagus, baby gem, pomegranate seeds and heritage
tomato salad with ranch dressing

Mains

Roast duck leg, gratin potatoes, pickled red cabbage, and root vegetable
finished with jus

Oven roast salmon, potato rosti, grilled vegetables, dill and parsley butter
sauce

Goat cheese and roast vegetable wellington slice, with warm beans salad green
vegetable (v)

Desserts

Italian crème Brule with wild forest berries

Ambassadors chocolate tart, with crème Anglaise and fresh berries

Exotic fruit salad with mint and vanilla syrup

To Finish

Tea & Coffee

Sample Menu

Based on minimum numbers of 10 persons

£35pp

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Private Dinner Menu

Starters

Lobster bisque with cream and lemon zest

Paper-thin vegetable, with quinoa and trio of marinated beetroot, corn, edamame bean, avocado and lime dressing (v)

Beef carpaccio, parmesan shavings, capper berries, sea salt, olive oil, and crispy rocket salad

Mains

Beef filet steak, with baby vegetables, fondant potato, marinated wild mushroom, and veal jus

Pan fried halibut supreme, crayfish sauce, asparagus and duchess potato

Cannelloni Verdi, with freshly grated Parmigiano Reggiano , Italian salad and arancini balls

Desserts

Trio of chocolate desserts

Mango and coconut Brule cheesecake

Cheese & Biscuits selection

Fruits salad

Sample Menu

Based on minimum numbers of 10

£40pp

A discretionary service charge of 12.5% will be added to the final bill