

## 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

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