

Sample Private Dining Menu 2

Smoked Haddock, Salmon and Spring Onion Fish Cake topped with a
Poached Egg and Lemon Hollandaise

or

Borscht

Lemon Sorbet (with a twist)

Coffee and Cocoa Encrusted Loin of Venison served with a Pinot Noir
and Black Cherry Reduction, Buttered Fondant Potato and Roasted Root
Vegetables

or

Moroccan Vegetable Tagine served with Raita and Minted Couscous

Apple and Pear Crumble served with Vanilla Creme Anglaise and
Candied Apples

or

A Selection of English Cheeses

Coffee