



PRIVATE DINING MENUS 2018

Sample Formal Menu

June • July • August

Bibury trout, crème fraîche, chilli jam
Spiced quail, radishes & yoghurt
Aged beef carpaccio, rocket & reggiano
Asparagus or beetroot rotolo (*Asparagus Season Only*) (v)
Cornish crab cocktail
Vitello Tonnato

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Sea trout, samphire, butter sauce
Breast of guinea fowl, vignole, aioli
Rack of Southrop lamb, ratté potatoes, rosemary, capers & anchovies
Duck breast, cherries, pistachio pilaf, labne (v)
Poached fillet of beef, consommé, tarragon, peas, baby carrots & radishes (supplement of £10 per head)

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Summer berry meringue roulade
Apricot & almond tart,
Chocolate pot
Elderflower & gooseberry trifle
Cheese, sourdough, house jelly (*supplement of £8 per head*)

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Coffee & teas