



# Private Dining Menu

*For events of up to twenty guests, a menu of two starters, two main courses and two desserts must be selected for the whole party with individuals pre-ordering fourteen days in advance. For groups over twenty a menu of one starter, one main course and one dessert must be selected for the whole party. Dietary requirements can be catered for with advance notice; however, we would ask that vegetarian dishes are chosen as the second option with parties under twenty.*

We are proud to be working in partnership with Klimato which enables us to measure the carbon footprint for each of our dishes to help you make more informed and sustainable choices for your event. To give you an idea, an average lunch or dinner has a carbon footprint of 1.7kg CO<sub>2</sub>e. By choosing dishes with a lower carbon footprint together we can help one bite at a time.



Butternut squash veloute, marinated shimeji mushrooms, toasted pumpkin seeds (SD)	0.1 kg CO <sub>2</sub> e
Garden beetroot salad, whipped goats cheese, candied walnuts (D, N, SD)	0.1 kg CO <sub>2</sub> e
Home made falafel, smoked aubergine, piperade, roquet salad (SE, S, SD, MU)	0.3 kg CO <sub>2</sub> e
Caramelised onion & goats cheese tart, roquet salad (D, G, E, SD)	0.4 kg CO <sub>2</sub> e
Cornish white crab salad, marinated mooli, compressed cucumber, avocado cream (D, SF, MU, SD)	0.5 kg CO <sub>2</sub> e
Duck liver parfait, hazelnut and endive salad, sherry reduction, toasted brioche (E,D G, SD,N)	0.5 kg CO <sub>2</sub> e
~	
Roast breast of Corn fed chicken, potato fondant, creamed cabbage, onions, bacon, chicken jus (D,C, SD)	0.4 kg CO <sub>2</sub> e
Shoulder of Wiltshire Downlands lamb, creamed potato, garden greens, honey roasted carrots, lamb jus (D,C,SD)	3.3 kg CO <sub>2</sub> e
Braised Stokes Marsh farm beef, horseradish potato, bourguignon garnish, braising juices (D, S, SD)	5.8 kg CO <sub>2</sub> e
Roast fillet of Scottish salmon, Israeli cous cous, gem lettuce, sweet pepper sauce (D, F, G, C, SD)	0.2 kg CO <sub>2</sub> e
Fillet of Cornish sea bream, creamed potatoes, broad beans, glazed fennel, citrus dressing (D, F, C, SD)	0.3 kg CO <sub>2</sub> e
Roast cauliflower, spiced tomato, pearl barley, yoghurt, almonds (G,N,PN, SD, D)	0.2 kg CO <sub>2</sub> e
Salt baked celeriac, cordyceps mushrooms, hazelnut, truffle cream (N, S, C, SD)	0.2 kg CO <sub>2</sub> e
~	
Hazelnut & orange gateaux (E, D, N, S, SD)	0.1 kg CO <sub>2</sub> e
Vanilla crème brulee, nougatine, raspberry sorbet (E, D)	0.4 kg CO <sub>2</sub> e
Bitter chocolate, salted caramel, cocoa nib ice cream (E, D, G, S)	0.4 kg CO <sub>2</sub> e
Mango & lime delice, salad of pineapple, sparkling wine (E, D, SD)	0.1 kg CO <sub>2</sub> e
White chocolate mousse, passion fruit, coconut sorbet (D, N,S)	0.3 kg CO <sub>2</sub> e
Pineapple carpaccio, mango and passion fruit sorbet (N)	0.1 kg CO <sub>2</sub> e
Chocolate cake, raspberry sorbet (S)	0.4 kg CO <sub>2</sub> e

*Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, and our chefs will take extra time to ensure additional precautions are taken, we cannot guarantee their total absence in our dishes.*

*Tree Nuts = N, Peanuts = PN, Milk/Dairy = D, Gluten = G, Fish = F, Eggs = E, Soya/Soybeans = S, Sulphates/Sulphur Dioxide = SD, Sesame = SE, Shellfish/Crustaceans = SF. Celery = C, Lupin = L, Mustard = MU, Molluscs = MO*