



Executive Private Dining Menu Options

2 Courses at £21.95 per person

3 Courses at £23.95 per person

Please choose 3 items per course for your group

and we will then prepare the individual menu for you to send out to your group members

Starters

Broccoli & Stilton soup (v)- Fish Soup- Cauliflower Soup
 Salmon and Spinach Tart (v) –Camembert & Leek Tart- Tart Perrigoudine (Shredded Duck)
 Cray Fish Salad
 Salmon Rilette
 Goat Cheese Salad
 Crudities Seasonal Platter
 Timbale d'Escargots, with garlic butter
 Assiette de Charcuterie, Bayonne Ham, Saucisson, Chorizo, Duck Rilette
 Foie Gras de Canard, served with warm toast

Main Courses

Chicken Ballantine, stuffed with mushrooms and parmesan, served with gratin Dauphinois
 Duck Confit, served on a bed of lentils & lardons
 Pork Medaillon in mustard sauce, served with crushed potatoes
 Slow Cooked Roasted Lamb Shoulder & Shallot sauce, served with mashed potatoes
 Grilled Fillet of Sea Bream, served with Pastis sauce & fennel confit
 Cod fillet served with rice & Beurre Blanc Sauce
 Baked Camembert, with chips and salad (v)
 Asparagus Risotto Rocket Salad & Parmesan Shaving (v)

Desserts

Chocolate Mousse
 Profiteroles, served with ice cream and chocolate sauce
 Chocolate Brownie served with Cream
 Crème Brulee
 Pear Tarte Tatin
 Peach or Red Fruit New Steine Entremet
 Champagne Sorbet

Additional Sides: Green Salad / Chips / Seasonal Vegetables @ £2.50 per serving

Drink Options

Kir Royale on Arrival @ £4.95 per person extra
 Half Bottle of House Wine @ £6.95 per person extra

Pre-orders required

Please note a 12.5% service charge will be added for parties of 6 or more persons

