## PRIVATE DINING MENU

£45 per person

## **STARTERS**

Broccoli and Stilton Soup, Served with Crusty Tiger Bread

Crispy Potato Skins Topped with Cheese And Bacon, Barbeque and Garlic Mayo Sauces

Artichoke and Jackfruit Vegan Thai Crab Cakes with Crisp Green Salad and Thai Red Curry Vegan Mayo  $^{(V,VE)}$ 

## MAINS

Roasted Chicken Breast Stuffed with Black Pudding, Bacon Crisp, Roasted Tender Stem Broccoli, Clapshot Mash with Whisky and Pepper Sauce

Cajun Salmon Fillet, Creamed Spinach and Leeks, Crushed New Potatoes

Crispy Duck Breast, Truffle Mash, Roasted Green Beans, Cherry Sherry Glaze and Parsnip Crisps (£5 Supplement)

Teriyaki Vegetable Stir Fry with Udon Noodles (V,VE)

## **DESSERTS**

Sandman Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice Cream
Chefs' Cheesecake of The Day (Vegan Option Available)
Blackberry and Blueberry Eton Mess with Cream And White Chocolate

With Petit Fours

Menu subject to change. Dietary requirements can be catered for, subject to notice GF = Gluten Free GF = GF on request DF = Dairy free V = Vegetarian VE = Vegan





