

PRIVATE EVENT

Menu

Includes:

On arrival:

125ml Jules Larose Brut Blanc de Blancs
or
33cl Beer, Ale, Cider or Soft Drinks
-one drink per person-

Followed by:

A 3-course meal
A selection of Teas, Coffees, and Petit Fours.

Lunch £40 per person / Dinner £46 per person

'A discretionary 5% service charge will be added to your bill'

Available for gatherings ranging
from 10 to 100 attendees.

Advance pre-order required.

Jersey Shack

Jersey scallops with Chancre crab, coconut, soy-citrus dressing, and scallop popcorn.

Rougie Foie Gras Parfait

Foie gras parfait with smoked duck breast, wakame seaweed, salad leaves, port jelly, and brioche.

Charcuterie Selection

Cured meats with pickles, chutneys, and artisan bread.

Jackfruit Crepe V, VG

Avocado, jackfruit, pickled shimeji mushrooms, and mustard vinaigrette in a delicate crêpe.

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Loin of Venison

Pommes mouseline, wild berry compote, rich dark chocolate, venison jus.

Lamb Best End

Dorset lamb with creamy Désirée potato dauphinoise, spinach, pistachio cream, peas, and Pernod-infused lamb sauce.

Pan Roasted Chicken Breast

Artichoke tian, wild mushrooms, broad beans & Madeira jus.

Pork Belly

Slow-cooked pork belly with mustard-infused désirée potato mouseline, honey-glazed parsnips, and red wine beef jus.

Market Fish

New Zealand mussels, panko king prawns, linguini, parsley, and seafood white wine velouté.

Moroccan Tagine V, VG

Spiced chickpeas, sweet potatoes, butternut squash, dried apricots, lime-zested couscous, and mint soya yogurt.

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Chocolate Delice

A decadent chocolate dessert with layers of flavour and texture.

Exotic Eton Mess

A tropical twist on a classic, with bright, fresh flavours.

Cheese Board

Selection of artisanal cheeses, biscuits, chutney, and refreshing palate cleanser.

Rice Pudding V, VG

Creamy rice pudding infused with tropical coconut.