

Private Events

M E N U

When you A R R I V E



A glass of 125ml Jules Larose Brut Blanc de Blancs

or

A 33cl bottle of beer, ale, cider, or a soft drink
(one drink per person)

Followed B Y



A three-course meal

A selection of teas, coffees, and petit fours

LUNCH

£45 per person

DINNER

£49 per person

Please note that a discretionary 10% service charge will be added to your final bill.

Kindly submit your food pre-order at least one week prior to the event, including the names of all attendees and any relevant allergies or dietary requirements.



to start

Jersey Scallops (2, 3, 8, 9, 13)

Pan-seared scallops served with Chancre crab, coconut and yuzu sauce, scallop roe popcorn, and coral tuile

Shellfish Ravioli (2, 3, 4, 5, 7, 8, 13)

Crab-filled squid ink ravioli, served with lobster medallions, coconut sauce, and wasabi masago

Chicken Liver & Madeira Parfait (2, 4, 7, 14)

Served with toasted croissant brioche and fig jam

Smoked Duck Breast (1, 2, 4, 7, 9, 14)

Maurice Chevalier smoked with duck pate, plum and ginger chutney, buttered toast and frisee salad

Heritage Tomato Velouté (2,7) V, VG

Roasted heritage tomato velouté, served with whipped goat's cheese, heritage tomato salad, basil oil, and sourdough croutons



to follow

Local Sea Bass (3, 5, 7, 8, 14)

Pan-roasted sea bass with creamy shellfish Carnaroli rice, finished with lobster glaze

Dorset Lamb Best End (1, 7, 10, 14)

Herb-crusted best end of lamb, served with dauphinoise potatoes, pistachio cream, tenderstem broccoli, and lamb jus

Asian Pork Belly (4, 12, 13, 14)

Slow-cooked pork belly glazed with Korean Gochujang, served with egg fried rice, stir-fried vegetables, and spring onions

Chicken à la Crème (7, 9, 14)

Girolles, seasonal vegetables, truffle, Madeira jus.

Ribeye Steak 8oz (2, 7, 14) **£7 Supplement**

Well-marbled West Country ribeye, grilled for rich flavour and a succulent finish served with grilled mushroom, pommes frites and dressed salad

Sauce selection: blue cheese, béarnaise, green peppercorn or garlic butter

Risotto Primavera (7, 14) V, VG

Creamy Carnaroli risotto with asparagus, peas, courgettes, pea purée, Parmesan, and herb oil



to finish

Rhubarb Fool (2, 7, 10, 13)

Soft-set rhubarb cream with toasted almond cream, almond crumble, poached rhubarb, and vanilla ice cream

Chocolate Orange Delice (2, 7, 13)

Callebaut dark chocolate délice with a feuilletine base, crémeux, layered chocolate ganache, and chocolate soil

Coconut Rice Pudding V, VG

Mango and passionfruit coulis

Seasonal Fruit Sorbet V, VG

Fresh fruit, light syrup

Cheese Selection (2, 7, 9, 14) **£5 Supplement**

A selection of British and European cheeses, served with toasted walnuts, celery, crackers and chutney

Allergens

1 Celery

3 Crustaceans

5 Fish

7 Milk

9 Mustard

11 Peanuts

13 Soya

2 Gluten

4 Eggs

6 Lupin

8 Molluscs

10 Nuts

12 Sesame Seed

14 Sulphites