

## PRIVATE DINING & EVENTS

### STARTERS

**Smoked Chicken & Leek Ravioli**  
*Truffle, parmesan, white wine velouté*

**Hand Dived Scallop**  
*Curried cauliflower, wild rice, pomegranate, coriander*

**Baked Conference Pear Tartlet**  
*Shropshire blue, bitter leaves, walnut*

### MAINS

**Rump of Cornish Lamb**  
*Black garlic, anchovy crumb, fondant potato, Hispi cabbage*

**Pan Roasted Stone Bass**  
*Crushed potato, orange braised fennel, champagne velouté*

**Wild Mushroom & Truffle Wellington**  
*Smoked onion, baby leek, Madeira reduction*

### DESSERTS

**Vanilla Crème Brulee**  
*Peach, rose, lime*

**Rhubarb and Custard Millefeuille**  
*Rhubarb sorbet*

**'Snickers'**  
*Jivara milk chocolate, peanut caramel, shortbread*

**£115 per person**