

Private Dining



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Our menus are designed by our Executive Head Chef, using only the freshest seasonal ingredients. Minimum of 10 guests.

3 courses plus coffee and petits fours – £55.00 per person.

A choice of one dish from each course is required for the whole party.

STARTERS

Smoked Suffolk ham hock terrine, piccalilli gel, burnt shallots, quail's egg, caper mayo

Pressed Norfolk chicken, poached prunes, frizzy salad and chives 🌿

Gin and tonic cured chalk farm trout, burnt cucumber, lemon vignette 🌿

Cornish crab tart, brown crab puree, avocado, fine herb salad

Poached butternut squash carpaccio, soy beans, caramelised oranges, candy beets gel (VE) 🌿

Poached Fenland celeriac, pickled mushrooms, Earl Grey tea gel, shaved mushroom, pressed rapeseed oil (VE)

MAINS

Roast rump of Devonshire lamb, pressed shoulder, charred hisbi cabbage, basil gravy

Seared Suffolk chicken breast, fondant potato, coq au vin leg, baby onions, tarragon jus

Grilled Cornish stone bass, mussels, tomatoes, young leeks, mussel chive liquor

Hereford red beef fillet, pot roasted brisket, potato rosti, Savoy cabbage, shallot jus (supplement charge of £5 per person)

Pressed cauliflower cheese, onion leek fritters, poached grelot onions, spinach veloute (V)

Fenland beetroot risotto, whipped Oxford blue, poached spring onions, sorrel dressing (V) 🌿

PUDDINGS

Caramelised lemon tart, raspberry gel, lime meringue (V)

Bitter chocolate mousse, grilled banana, rum syrup, sesame chards (V)

Searcys espresso sponge, whipped mascarpone, Earl Grey gel, brown sugar tuille (V)

Passion fruit jelly, coconut rice pudding, mango toasted coconut (V) 🌿

Searcys Victoria sponge, raspberry coulis (V)

Selection of British chesses, celery and grape chutney, quince, artesian crackers (V) (supplement charge of £5 per person)