



PRIVATE DINING MENU

CANAPES ON ARRIVAL

olives honey roasted chipolatas mini beef +
horseradish yorkshire puddings smoked salmon +
cream cheese blinis

mini mozzarella pearls with cherry tomatoes basil + olive oil

STARTERS

prawns in a chilli, garlic white wine + lemon sauce
sticky chicken bites

MAINS

pan fried sea bass with a sauce vierge
8oz ribeye with peppercorn sauce

SIDES

sautéed potatoes dauphinois
mixed tender stem broccoli + beans
rocket + parmesan salad

DESSERT

cake provided
cheese board
with black bomber, shropshire blue + classic brie

MADE WITH LOVE... tailored for you!

 vegan, allergy/intolerance friendly, special requests.