

Private Dining Menus 2011

Menu prices are from £39.95 per head for 3 Courses & include VAT.

Please create your personal menu from the selections below, noting any supplementary prices that may apply. In order to produce gourmet quality meals for all guests, we request you create a fixed menu of only one item per course. For dinners up to a maximum of 24 guests you can pre-order, at least 72 hours in advance, from your selection of a maximum three items per course. James Garth, our Head Chef, will happy to suggest alternative dishes for guests in your party with vegetarian, vegan or other specific dietary requirements.

Starters

Fan of Melon

seasonal melon with marinated fruits & home made sorbet

Pressed Terrine of Goosnargh Duck

with warm toasted brioche

Roast Mediterranean Vegetable Terrine,

home dried tomatoes & parmesan beignets

Smooth Home-Made Organic Chicken Liver Parfait

with plum chutney & brioche toast

Home Cured Gravdlax of Salmon

with beetroot, sour cream & dill oil

Pan Seared Hand Dived Scallops (+ £1.00)

cauliflower purée & sherry caramel

Sorbets

Grapefruit & Pink Peppercorn (+ £2.00)

Champagne & Elderflower Sorbet (+ £2.50)

If you would like to leave a tip it will be shared entirely and equally between all members of staff

28 Day Dry Aged Hereford Beef, Free Range Pork, Malvern Hills Grass Fed Lamb & Free Range Chicken all from Hillworth Farm, Longdon Marsh; Fresh Fish from New Wave Seafoods, Gloucester; Vegetables from Pershore Produce; Cheese from Fromage to Age, Chipping Campden

We would like you to know that some of our dishes may contain nuts and that we do not knowingly use genetically modified food products.

Main Courses

Caramelised Shallot Tart Tatin

grilled goats' cheese, pomme purée & seasonal vegetables

Crisp Fillet of Sea Bream

with buttered spinach, spring onion mash, sesame, orange & pernod dressing

Poached Fillet of Salmon

saffron potatoes, buttered spinach & a shellfish broth

Roast Saddle of English Lamb

stuffed with apricot & mint farce, thyme potatoes & rosemary jus

Seared Corn Fed Chicken Breast

sautéed potatoes, mushrooms & cumin sauce

Pepper Roasted Sirlion of Beef (+ £1.00)

braised lentils, glazed carrots & parsnips with a red wine jus

Desserts

Baked Vanilla Cheese Cake

blueberry sorbet

Glazed Pistachio Crème Brûlée

with hot chocolate ice-cream

Glazed Lemon Tart

raspberry sorbet

Classic Sticky Toffee Pudding

with hot butterscotch sauce & thick clotted cream

Pineapple & Ground Black Pepper Tart Tatin

coconut ice cream

The Great British Cheese Board (+ £1.00)

a selection of fine local english cheeses

with home made chutney, celery, grapes & biscuits

Coffee

Colombian Coffee & Chocolate Mints (+ £3.75)

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