

Private Dining Menus 2010

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

Pearls of Melon

Seasonal Melon with Marinated Fruits & Home Made Sorbet

Leek Potato & Watercress Soup

With a Softly Poached Egg

Pan Seared Hand Dived Scallops (+ £1.00)

Cauliflower Purée & Sherry Caramel

Pressed Terrine of Confit Duck & Foie Gras (+ £1.00)

With Warm Toasted Brioche

Roast Mediterranean Vegetable Terrine,

Candied Tomatoes & Parmesan Beignets

Smooth Home-made Organic Chicken Liver Parfait

With Plum Chutney & Brioche Toast

Home Cured Gravdax of Salmon

With Beetroot, Sour Cream & Dill Oil

Sorbets

Grapefruit & Pink Peppercorn (+ £1.00)

Champagne & Elderflower Sorbet (+ £2.00)

Gratuities are at your discretion and are shared entirely and equally amongst all 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

Seared Corn Fed Chicken Breast

Sautéed Potatoes, Char Grilled Livers & Cumin Sauce

Poached Fillet of Salmon

Saffron Potatoes, Buttered Spinach & a Shellfish Broth

Saddle of English Lamb (+ £1.00)

Stuffed with Apricot & Mint Farce, Thyme Potatoes & Rosemary Jus

Pepper Roasted Rib of Beef (+ £2.00)

Braised Lentils, Glazed Carrots & Parsnips with a Red Wine & Cep Jus

Crisp Fillet of Cod

On a Bed of Buttered Spinach, with a Fricassée of Sautéed New Potatoes, Mushrooms & Salsify

Served with Warm Potted Shrimps & Red Wine Sauce

Roast Breast of Gressingham Duck,

Roast Root Vegetables, Fondant Potato, Sautéed Dumplings made from the Leg, Cassis Sauce

Desserts

Baked Vanilla Cheese Cake

Blueberry Sorbet

Glazed Pistachio Crème Brulée

With Home-Made Hot Chocolate Ice-Cream

Glazed Lemon Tart

Home-Made Raspberry Sorbet

Classic Sticky Toffee Pudding

With Hot Butterscotch Sauce & Thick Clotted Cream

White & Dark Chocolate Delice

With Home-Made Baileys Ice Cream

Pineapple & Ground Black Pepper Tart Tatin

Home Made Coconut Ice Cream

The Great British Cheese Board (+ £2.00)

A Selection of Fine Local English Cheeses

With Home Made Chutney, Celery, Grapes & Biscuits

Coffee

Colombian Coffee & Mints + £3.50

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