



**5- course Private Dining - Spring Menu**  
available from 1 March – 31 May 2021

**£65ph**

Home made sourdough with whipped butter & Fleur de sel (Vg option)  
*Cereals, milk*

**Course 1**

Watercress veloute, crispy pancetta, crème fraiche  
*Milk*

Cornmeal crusted green tomato fritters, smokey tomato relish (Vg)  
*[none]*

**Course 2**

Soft herb & Gruyere cannelloni, crispy soft shell crab  
*Cereals, crustacean, egg, milk*

Chargrilled Wye Valley asparagus, pickled girolles, hazelnut dressing (Vg)  
*Nuts, SO<sub>2</sub>*

**Course 3**

Roast plaice fillets, baked leeks, wild mushroom sauce  
*Fish, milk*

Spring vegetable & feta tart, sun blush tomato & rocket salad (V) (Vg option)  
*Cereals, milk*

**Course 4**

Herb stuffed rack of new season lamb, roast garlic purée, poached asparagus  
*Milk*

Black olive polenta, sweet pickled baby carrots, semi dried tomatoes, basil pesto (Vg)  
*Nuts, SO<sub>2</sub>*

**Course 5**

Poached forced rhubarb, custard mousse, ginger sable (V) (Vg option)  
*Cereals, egg, milk*

**Petit fours**

*Jan Huckstep*

PRIVATE CHEF