

## PRIVATE DINING

### TO START

Grilled Asparagus – parma ham, parmesan, balsamic glaze *gf*

Portobello Mushroom Bruschetta – blue cheese sauce *v*

Carrot & Coriander Soup – rustic bread *vg*

Beetroot Carpaccio – mixed leaves *vg, gf*

Salt & Pepper Crispy Squid – lime aioli

### MAINS

Stuffed Cajun Chicken – mixed peppers, cheese, lemon drizzle with new potatoes and green beans *gf*

Pan-Fried Rump of Lamb – new potatoes, minted garden peas, gravy (£3 supplement)

Confit Duck Leg – roasted sweet potato, red cabbage *gf*

Jamaican Salmon – green beans, new potatoes, spicy mango salsa *gf*

Crispy Sea Bass – sweet potato mash, spicy pineapple salsa *gf*

Spinach & Ricotta Cannelloni – tomato sauce, mixed leaves *v*

Aubergine Tagine – black olives, preserved lemon, basmati rice *vg, gf*

Vegetable Quinoa Salad – tomato, avocado, cucumber, carrot, spring onion, balsamic glaze *vg*

Jackfruit Curry – coconut rice & peas *vg, gf*

### TO FINISH

Chocolate Salted Caramel Cheesecake *vg*

Waffles – raspberry jam, vanilla ice cream

Chocolate Brownie *vg*

Cheeseboard

Sorbet *vg, gf*

Ice Cream *gf*

Tea, Coffee