Private Dining 2025 – Lunch and dinner menu

Available for parties of 12 or more (same set menu required for the whole party)

The below suggestions showcase four balanced meals incorporating some of our signature dishes. You can also combine the options differently, however, please keep in mind that the same menu (starter, main course and dessert), will still be required for the whole party (any dietary requirements should be advised in advance so that we can provide for suitable additional options).

Chef's Suggestion 1

Starter

Smoked salmon £22.50

Jersey crab, sweet picked cucumber, garden mint, watermelon, crème fraîche (Cr, F, M, Mu, N walnut, Su)

Main Course

Baked Angus Beef Wellington (served medium-rare for the whole party) £42.50

Mushroom Duxelle, fondant potato, garden vegetables, red wine sauce (G wheat, M, E, Su)

Dessert

Valrhona Chocolate délice £18.00

Raspberry, chocolate ice cream (M, E, So)

Chef's Suggestion 2

Starter

Garden harvest £17.00

Warm goat's cheese, roasted vegetables, herb dressing, sweet potato crisps (M, Mu, N walnuts)

Main Course

Roast free range Guinea fowl

£36.50

Baked pithiviers, morels, butternut squash, Sauternes sauce (G wheat, M, E, Su)

DessertVanilla crème brûlée£17.00Blood orange sorbet (E, M)

Chef's Suggestion 3

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Hand dived local scallops £20.00

Lobster Shumai, wakami, shellfish sauce (G wheat, Ses, Cr, M, Mo, Su)

Main Course

Roast lamb loin £38.50

Potato gratin, baby spinach, ratatouille, thyme jus (M, Su)

Dessert

Valrhona Caramelia £18.00

Hazelnut caramel, mango and passion fruit sorbet (E, M, N hazelnut, So)

Chef's Suggestion 4

Starter

Parma ham £18.50

Pulled buffalo mozzarella, figs, wild rocket, orange (M, Su, Mu, N walnut)

Main Course

Délice of sole £38.00

Crab, lobster, prawns, new potatoes, garden greens, lobster sauce (F, Cr, M, Su)

Dessert

Garden lemon tart £17.00

Meringue, raspberry sorbet (E, M, G wheat, N hazelnut)