

PRIVATE DINNER MENU

(choices to be pre-ordered in advance)

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HORS D’OEUVRES

White Onion & Cider Soup

Crispy Duck, Watermelon and Beansprouts

Sautéed Chicken Livers, Button Mushrooms, Toasted Brioche

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MAIN COURSES

Fish Pie, Duchess Potatoes, Creamed Spinach

Chicken Breast, Pomme Puree, Buttered Savoy, Mushroom & Tarragon Sauce

Leek and Wild Mushroom Pithivier

6oz Rib Eye Steak, Grilled Tomato, Triple Cooked Chips, Pepper Sauce - **£3.00 Supplement**

(all served with a selection of vegetables)

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PUDDINGS

Sticky Toffee Pudding

Mixed Berry Eton Mess

A Selection of Local Cheese

COFFEE

Service not included.

Please note that some of our dishes may contain nuts or traces of nuts.