

*No Pre-order - Private Dining Menu –  
Spring/Summer*

**TO START**

Potted South Coast Smoked Fish, horseradish cream,  
pickled cucumber, toast

Bundles of Asparagus & Baby Artichokes  
Toscana Slow Roasted Peppers, Wild Rocket & Parmesan

Cumbrian Ham, Feta & Watermelon  
Salad rocket, pomegranate dressing

**MAIN COURSES**

Asparagus, Pea & Mint Risotto

Pavé of Angus Beef  
Woodland Mushrooms, Chives & Chateau Potatoes

Half a Shropshire Roast Chicken  
Peppercorn sauce, chips, house salad

**DESSERTS**

Strawberry Eton Mess

Rich Chocolate Delice  
Grand Marnier Crème Fraîche

Selection of Cheeses  
Lyburn Old Winchester, Driftwood,  
Colston Bassett Stilton, Damson jelly

**Three Courses £42.00 per head**

*Coffee & Petit Fours priced individually*

Café  
Delice Des Dames