

## MEET & EAT PRIVATE DINING MENU

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### STARTERS

PUMPKIN VELOUTÉ with mushroom foam and fresh baked bread (vg) (gf upon request)

GOAT CHEESE MOUSSE pickled beetroot, toasted walnut (v) (gf)

HAM HOCK AND CHICKEN TERRINE served with pear chutney and bread tuile

### MAINS

PAN-FRIED HAKE FILLET served in a mussel guazzetto (gf)

STUFFED CHICKEN SUPREME with sautéed black cabbage and red wine jus (gf)

RISOTTO with seasonal vegetables (v) (gf) (vg and df upon request)

### DESSERTS

PROFITEROLES with Bailey's cream and chocolate sauce (v)

GRAPEFRUIT & ORANGE TART with lemon sorbet (v)

RED WINE POACHED PEAR with a red wine reduction and fresh berries (vg) (gf)

Please let a member of staff know if you have any allergies or intolerances when you order.

v = vegetarian ~ vg = vegan ~ gf = gluten free ~ df = dairy free

A 10% discretionary service charge will be added to your final bill