Home, House
PRIVATE DINING
£65pp

We ask for a set menu to be selected for the whole party, please choose the same starter, main and dessert per person.

## STARTERS

Celeriac and truffle soup, caramelised walnuts, croutons, baked celeriac <sup>vG</sup>

Burrata, roasted pumpkin, figs, chicory, citrus vinaigrette <sup>V</sup>

London Cure smoked salmon, traditionally garnished

Classic prawn cocktail

Ham hock terrine, house pickles, toasted brioche, grilled apple chutney
Beef carpaccio, wild rocket, Berkswell, mustard dressing
Tuna tartare, wasabi and citrus dressing, avocado, cucumber, pomegranate, tomato, toast
Smoked aubergine caviar, grilled artichoke vg
Ballotine of foie gras, gingerbread crumbs, fresh truffle, apple and blackberry salad (supp. £5)
Truffle smoked salmon, shallots, caper berries, parsley, quail egg (supp. £5)

## MAINS

Roast rump of lamb, celeriac fondant, grilled tender stem broccoli, balsamic onions, red wine jus Grilled aubergine steak, coconut yoghurt, pomegranate, wild sumac, pumpkin seeds, smoked almonds, sorrel and coriander  $^{VG}$  Wild mushroom and truffle risotto  $^{V}$ 

Roast free range chicken, braised chicory, potato gratin, mushroom sauce
Pan fried salmon supreme, confit fennel, lobster sauce, saffron potatoes
Baked fillet of cod, smoked paprika crumbs, root vegetable gratin, tomato, minted broad beans
Honey glazed duck breast, baked beetroot purée, carmelised carrots, red wine jus
Tandoori masala baked cauliflower, semi-dried tomato, coriander and mint chutney, walnut and caper salsa vegoef fillet, smoked celeriac purée, potato fondant, caramelised baby onion, red wine jus (supp. £8)
Herb crusted halibut, sautéed spinach, champagne velouté, turned potatoes (supp. £8)

## DESSERTS

Baked cream, pecan crumble, poached pear
Honey parfait, almond frangipane, yoghurt espuma
Chocolate and hazelnut tart
Tiramisu roll
Pineapple bavarois, coconut sorbet
Bramley apple Tart Tatin
British cheese selection, chutney, quince jelly, biscuits (supp. £8)

Tea or filter coffee, petit fours - £6pp