

# Home House

## PRIVATE DINING

£55

### MENU A

London cured salmon, potato & dill salsa, avocado cream,  
quail egg, crème fraîche

†††

Corn-fed chicken supreme, purple potato purée, heritage  
carrots, pickled onion and chicken jus

†††

Tiramisu pâte à choux

*Add cheese course £12pp supplement  
(replace dessert for cheese - £4pp)*

Cheese selection, chutney,  
quince jelly, biscuits

†††

Tea or filter coffee, petit fours

*All prices are inclusive of VAT*

*A discretionary service charge of 12.5% is added to all food & beverage items  
If you have any allergies or intolerances please ask a member of staff for  
further information.*

# Home House

## P R I V A T E   D I N I N G

£65

### M E N U   B

Bresaola, aged parmesan, avocado, toasted hazelnuts,  
wild rocket

†††

Pan-fried stone bass, tenderstem broccoli, artichoke hearts,  
radishes, sauce vierge

†††

Pistachio, pineapple and lime tart, pistachio ice cream

*Add cheese course £12pp supplement  
(replace dessert for cheese - £4pp)*

Cheese selection, chutney,  
quince jelly, biscuits

†††

Tea or filter coffee, petit fours

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# Home House

## PRIVATE DINING

£75

### MENU C

Prawn cocktail, gem lettuce, Marie rose sauce,  
radish, cucumber

†††

Fillet steak, spinach and summer vegetable tartlet,  
red wine jus

†††

Cherry Jubilee

*Add cheese course £12pp supplement  
(replace dessert for cheese - £4pp)*

Cheese selection, chutney,  
quince jelly, biscuits

†††

Tea or filter coffee, petit fours

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# Home, House

## PRIVATE DINING

*Vegan*

£55

Gazpacho, rye bread crisp, olive tapenade <sup>VG</sup>

†††

Potato gnocchi, charred courgette, soy beans, pesto,  
vegan feta, sun-dried tomatoes <sup>VG</sup>

†††

Dark chocolate, coconut and mint semifreddo

†††

Tea or filter coffee, petit fours

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# Home, House

## PRIVATE DINING

*Vegetarian*

£55

Burrata, Isle of Wight tomatoes, balsamic pearls, wild rocket<sup>V</sup>

†††

Summer risotto, peas, asparagus, girolle mushrooms,  
semi-dried tomatoes

†††

Dark chocolate, coconut and mint semifreddo

*Add cheese course £12pp supplement  
(replace dessert for cheese - £4pp)*

Cheese selection, chutney,  
quince jelly, biscuits

†††

Tea or filter coffee, petit fours

*All prices are inclusive of VAT*

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If you have any allergies or intolerances please ask a member of staff for  
further information.*