

PRIVATE DINING

We ask for the one set menu to be selected for the whole party, with one starter, one main and one dessert chosen.

We can, of course, cater for any dietary requirements that you or your guests may have.

Menus are priced £60, £70, £80 and £90 per person based on main course choice.

Supplements added where applicable.

All menus include tea, coffee, infusions and petit fours.

STARTERS

Home House smoked salmon
potato blinis, fromage blanc, caviar, dill oil

Gin marinated salmon
cucumber relish, crème fraiche

Grilled Scallop (£5 supp.)
tomato & herb dressing, babaganoush

Dressed Dorset crab
brown crab mayonnaise, melba toast

Pigs head & parsley terrine
artichoke and green pepper piccalilli

Prosciutto
celeriac, apple, endive & truffle remoulade

Burrata ^V
Peas, broad beans, pickled shallot, verbena dressing

Beef carpaccio
truffle dressing, rocket & parmesan

Salt baked Celeriac ^{VG}
apple, endive, and truffle remoulade

Asparagus ^V
gribiche dressing, crisp capers

MAINS

Beef Wellington - £90
mash potato, grilled tender-stem broccoli

Stone Bass - £80
tomato cassoulet, wilted spinach, garlic crumb, herb oil

Roast saddle of lamb - £70
fondant potato, grilled banana shallot, green beans

Halibut - £70
cauliflower purée, heritage cauliflower, golden raisin & curry dressing

Roast Chicken - £60
wilted spinach, wild mushrooms, mash potato

Miso marinated salmon - £60
Katsu curry and Pak choi, jasmine rice

Roasted gnocchi ^{VG} - £60
wild mushrooms, peas & broad beans

Pea & mint ravioli ^{VG} - £60
sage "butter"

Iman Byaldi ^{VG} - £60
charred aubergine, spiced tomato, pomegranate

Red onion tart ^V - £60
Wigmore cheese, salsa verde, rocket

Pea & herb risotto ^V - £60

DESSERTS

Hazelnut & chocolate "bar"
hazelnut ice cream

Panna cotta
champagne poached strawberries

White chocolate cheesecake
yuzu and raspberry

Warm chocolate tart
milk ice cream

Vegan Chocolate tart ^{VG}
mandarin sorbet

Coconut milk panna cotta ^{VG}
blackberry compote

CHEESE

Add a cheese course for £12 per person or replace dessert for cheese for £4 per person.

^V - Vegetarian

^{VG} - Vegan

^{GF} - Gluten Free

A 12.5% discretionary service charge will be added to your bill.

All price inclusive of VAT.

