

# Private Dining Menu Two | £62.50 per person

Please select one starter, one main and one dessert for all guests.

We are happy to provide alternative dishes for guests with any dietary requirements.

If you wish to give your guests a choice of three starters, three mains and three desserts this incurs an additional £5 per person charge.

Please speak with your coordinator if you would like to select this option. Following this option, we shall create a personalised menu and menu entry form for you to input guest names, choices and dietary requirements.

Your final set menu choices are due 14-days prior to your event.

Please note any changes after the submission date may incur additional charges.

## Start

### Duck & Chicken Terrine

Duck & chicken pressed, Orange, pickled walnut, coriander & rye bread

### Prawn & Avocado Tian (GF, DF)

Prawns bound in Mary rose sauce, avocado puree & lemon gel

### Roscoff Onion Tart (VE)

Caramelised Roscoff onion, puff pastry, Tomatoes, vegan parmesan style cheese & rocket leaves

### Squash Velouté (VE, GF)

Velvety squash soup, toasted pumpkin seeds, pumpkin oil & pea shoots

### Torched Goats Cheese (V/GF)

Goats cheese, cherry tomatoes, pesto dressing, pinenuts & rocket

## Mains

### Roast Sirloin of English Beef (DF)

Yorkshire puddings, duck fat roasties, seasonal veg & gravy

### Fillet of Bream (GF)

Saffron & chive mash & braised leeks, brown crab sauce

### Corn Fed Breast of Chicken (GF)

Wild mushroom ragout, sage roasted potato fondant, carrots & Cepe powder sauce

### Gnocchi (VE/GF)

potato dumplings, Celeriac, mushrooms, kale & plant-based cream sauce

### Brown Butter Roasted Cauliflower Steak (V, GF)

Puy lentils & tomatoes

## Dessert

### Shortbread Mille Feuille (V)

Layers of cinnamon shortbread, Chantilly cream, Strawberries & roasted hazelnuts

### Almond Brownie (V)

Almond brittle, vanilla ice cream & chocolate sauce

### Chocolate & Baileys Tart (V)

Coffee ice cream & chocolate sauce

### Raspberry & Lemon Posset (V)

Raspberries & lemon shortbread

### Artisan Cheeses

3 regional cheeses, celery, grapes, apple chutney, biscuits

(V) vegetarian suitable, (GF) gluten free, (VE) vegan suitable, (DF) dairy free

Some of the dishes on the menu may contain food allergens and we are unable to guarantee no traces.

Should you require further information regarding ingredients please speak to your Foxhills contact.