

Private dining

Canapés

Mini Yorkshire pudding with rare beef fillet and horseradish crème fraiche £2.25

Crab, avocado, chilli and lime filo tarts £2.50

Wild mushroom crostini with truffle oil £2.25

Chicken, lemon, hazelnut and herb bites £2.25

Sesame crusted tuna with honey, soy and ginger dipping sauce £2.50

Roasted red pepper hummus with chicory £1.75

Seared pancetta wrapped scallops £2.50

Menus

Crispy pressed pork belly, sweet potato puree, stir-fried peppers, pak choy and sticky Asian sauce

Coconut and lime panna cotta, mango salsa and roasted cashew brittle

£27.50 per head

Moroccan roast lamb shoulder, bulgar wheat, roasted tomato, olive, herb and feta salad, hummus, charred broccoli

Sloe gin and bramble jelly, brandy snap basket, vanilla ice cream

£32.50 per head

Wild mushroom risotto with parmesan crisps

Red wine braised ox cheek, parsnip puree, cauliflower cheese, green beans

Dark chocolate mousse with hazelnut and orange biscuits

£45.00 per head

Crab tian with tomato, avocado and chives

Loin of venison, dauphinoise potatoes, girolles, port and blackberry sauce

Custard tart with honey roast figs

£50.00 per head

The above are just examples – a bespoke menu will be created for your occasion based on your requirements, and all dietary requirements can be catered for.

Please note that private in-home dining carries a minimum spend of £300