



PRIVATE DINING

Venetian Dip Appetiser

ENTRÉE

ARTICHOKE & TRUFFLE RAVIOLI, Sorrel Butter Sauce
GARTMORN FARM CHICKEN, Creamed Potatoes, Artichoke Puree & Summer Girolles
GRILLED COD, Parsley Potatoes, Chargrilled Asparagus & Hollandaise Sauce

DESSERT

CHOCOLATE BROWNIE, Caramel Nougat & Malt Crumble
SELECTION OF BRITISH CHEESES, Oatcakes, Grapes, Apple & Raisin Chutney
BUTTERSCOTCH PARFAIT, Honey Madeleines & Clotted Cream

Freshly brewed tea & coffee served within the meeting space after lunch