



SUMMER PRIVATE DINING MENU SELECTOR

For events in June, July or August

*The menu below may be offered when up to 15 guests
Two dishes per course should be selected for 16 or more.
A pre-order is required.*



TO START

Farmhouse country terrine, tomato relish, toasted onion bread

Summer tomato soup, basil fritters (v)

Salmon gravlax, lemon puree, citrus and fennel salad

MAINS

Roast chicken, feta, basil, sun blushed tomato, basil creamed potato

Stuffed Romano pepper, ricotta, mascarpone, tomato and pomegranate salad (v)

Oven baked cod, pea and butter bean ragout, lemon and dill sauce

PUDDINGS

Dark chocolate case, banana mousse, passion fruit curd, tropical fruit sauce

Eton mess, strawberries, cream

Selection of three regional artisan cheeses, spiced apple chutney, wheat wafers

TO FINISH

Tea, coffee, petit fours – £4.50 per person

Lunch, two-course £31 & three-course £36
Dinner, two-course £34 & three-course £40



Please let us know if you have any allergies or dietary requirements. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.

THE BIRD
BATH