



AUTUMN PRIVATE DINING MENU SELECTOR

For events in September, October or November

*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

Smoked haddock and salmon fishcake, spinach, béarnaise sauce

Terrine of confit duck, celeriac remoulade, hazelnut and orange dressing

Butternut squash and coconut soup, truffle sage beignets (v)

MAINS

Wild mushroom arancini, sun blushed tomato pesto, Winchester cheese (v)

Roast salmon, slow-cooked potato, spinach, shallot and caper dressing

Slow-cooked shoulder of lamb, aubergine, tomato, grain mustard mash, sprouting broccoli, minted red wine jus

PUDDINGS

Warm sticky toffee pudding, caramel sauce, vanilla ice cream

Dark chocolate and caramel torte, honeycomb, toffee ice 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

