

Private Dining Menu

Appetisers

Classic Caesar Salad

Romain Lettuce, Fresh Parmesan and a Classic Dressing

Roasted Red Pepper and Basil Soup

Garlic Croutons

Presentation of Seasonal Melon

Forest Berries Compote

Main Course

Braised Rump of Welsh Beef

Button Onion and a Red Wine Sauce

Char Grilled Supreme of Chicken

Red Wine and Thyme Sauce

Baked Supreme of Salmon

Lemon and Herb Crust, White Wine Sauce

**All Main Courses Served with a Selection of Seasonal Vegetables and Potatoes
Each Selection has been made to complement each individual Dish**

Desserts

Baked Vanilla Cheesecake

Seasonal Fruits

Rum and Raisin Mousse

Red Berry Compote

Apple Pie

Bourbon Vanilla Cream

Tea and Coffee accompanied by Petit Fours