

Private Dining Menus

Desserts

Acacia honey and lavender crème brulee

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Lemon posset, English strawberry shortbread, mascarpone

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Vanilla seed panna cotta, Alphonso mango jelly, toasted coconut

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Smoked ham hock and mustard fruit terrine, grape chutney

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Bitter chocolate and mandarin tart, passion fruit Chantilly cream

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Brioche treacle tart, Cornish clotted cream

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Selection of chesses from the British Isles, biscuits and grapes
(2.50 supplement)

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Coffee and something sweet

**Please Select One Choice for All Guests from the Above Selections**