

# Private Dining Menus

## *Main Courses*

### **Lamb**

*Our lamb has spent its time grazing on the mineral rich grass of the Romney salt marsh in Kent*  
Confit shoulder of Romney Marsh lamb, panache of beans, crushed olive oil potatoes

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Roasted rump of lamb, baby ratatouille, rosemary fondant potato, minted pesto

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Cutlet of lamb, Beenleigh blue cheese soufflé, dauphinoise gratin, baby spinach  
(£3.00 supplement) (max 40)

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Cannon of Romney Marsh lamb, fricassee of English peas and beans, confit potato, tomato  
and olive jus (£3.00 supplement)

### **Duck**

Crispy skinned breast of corn-fed duck, parmentiere and rocket potatoes, chorizo cream sauce

### **Vegetarian**

Wild mushroom risotto, parmesan and rocket pesto (v)

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Pissaladiere of caramelized onions, artichoke and goats cheese (v)

### **Something to accompany**

*Why not enhance your dining experience served family style to share.*

Shallot green beans

Baby ratatouille

Norfold carrots, chive butter

Minted new potatoes

*Each side is £2.00 per person*

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

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