

Private Dinner 5 Courses



1st Course

Warmed baked breads served with dipping oils and a fresh herb butter with a Maldon salted topping.

2nd Course

Selection of tapas style starts for the table to enjoy;

Grilled Falafel served on a hummous base and served with an olive oil drizzle and fresh parsley with toasted pitta slices

Pan fried part peeled king prawns in a garlic and parsley butter

Chorizo sausages sauteed in scrumpy cider

Grilled spice chicken with courgettes in cream of pesto sauce

Mini Chicken Yakatori with a homemade Yakatori glaze

3rd Course

Fillet of Beef Wellington served with a cream of wild mushroom sauce

Fondant potatoes

Roasted root vegetables

Cauliflower mornay

4th Course

Trio of Desserts

Lemon Cheesecake / Chocolate brownie / Apple Tart Tatin

All served with a jug of double cream

5th Course

Tea, Coffee and after dinner Chocolates