

# *Private Dining Menu*

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## **Starters**

Our Own Oak Smoked Salmon served Traditionally with Lemon and Capers	£10.50
Black Sticks Blue, Beetroot, Pear, Endive Salad with Blood Orange Dressing	£8.75
Warm Goats Cheese Crottin, Red Onion Marmalade and Walnut Bread	£9.25
Galia Melon with Orange Sorbet and Fruit Slices	£8.00
Carved Serrano Ham with Roasted Figs, Watercress and Rioja Wine Dressing	£9.50
Smoked Duck Breast, Rocket Salad, Date Purée and Walnut Oil	£9.25
Terrine of Ham Hock and Leek with Mustard Mayonnaise and Baby Salad Leaves	£8.50
Crab, Prawn and Avocado with 'Cocktail' Sauce, Tomato Salsa and Shiso Cress	£9.75
Warm Pastry Tart of Smoked Haddock and Leek with Hollandaise Sauce	£10.00
Shredded Marinated Chicken, Crisp Pancetta, Croutons and Radicchio Leaves with Tarragon and Lemon Crème Fraiche	£8.75

## **Soups**

Pea and Home-Grown Mint Soup with Pancetta	£8.00
Leek and Potato Soup with Chive Crème Fraiche	£8.00
Roasted Plum Tomato Soup with Basil Pesto and Croutons	£8.00
Wild Mushroom and Tarragon Soup with Truffle Oil	£8.00
Butternut Squash and Roasted Sweet Potato Soup with Rosemary Croutons	£8.00

## **Intermediates**

The Above Soups can also be served as an Intermediate Course	£4.00
Champagne Sorbet with Confit of Strawberry	£3.25
Lemon Sorbet with Lime Syrup	£3.25
Green Apple and Cider Sorbet	£3.25

## **Main Courses**

Baked Fillet of Beef Wellington Wrapped in Butter Puff Pastry with a Madeira Jus	£27.00
Roasted Saddle of Lamb with Basil Mousse and Redcurrant Sauce	£24.50
Baked Supreme of Scottish Salmon with Sautéed Leeks and Dill Velouté	£19.00
Breast of Free Range Chicken Wrapped in Crisp Parma Ham with a Mushroom Cream Sauce	£18.00
Roasted Guinea Fowl Breast with Braised Red Cabbage, Mustard Mash and Juniper Sauce	£21.50
Fillet of Pork Marinated with Lemon and Thyme, on Caramelised Celeriac Purée and Grain Mustard Potato	£19.50
Cod Fillet with Fennel Gratin, Semi-Dried Tomatoes and Chive Butter Sauce	£20.50
Seared Fillet of Seabass on Roasted Red Pepper and Chorizo Potato Cake with Tomato and Lime Salsa	£20.00
Pan-Fried Breast of Duck, Honeyed Parsnips, Fondant Potato and Caramelised Orange Jus	£22.00
Rump of Lamb with Niçoise Vegetables, Gratin Potatoes and Rosemary Jus	£22.50
Supreme of Corn-Fed Chicken with Crushed Potatoes and a Tomato, Tarragon and Mushroom Sauce	£19.00
Braised Pork Belly with Black Pudding, Potato Cake, Toffee Apple Sauce and Wilted Greens	£21.00

## Vegetarian Main Courses

Pea, Rocket and Asparagus Risotto with Red Pesto and Parmesan	£18.50
Pumpkin and Ceps Mushroom Ravioli with Semi-Dried Tomatoes and Creamed Spinach	£18.50
Marinated Aubergine Parmigiana with Mozzarella, Oregano and Parmesan	£18.50
Feta Cheese and Caramelised Sweet Potato in Rich Butter Pastry Tart with Creamed Leeks	£18.50
Chargrilled Romano Sweet Peppers and Courgettes, on Spiced Pearl Couscous with Roasted Red Onion Jam	£18.50

(All the Above Prices Are Inclusive Of a Selection of Seasonal Vegetables)

## Desserts

Madagascar Bourbon Vanilla Crème Brûlée with a Langue-de-Chat Biscuit	£8.50
Tangy Lemon Tart in Viennoise Pastry with Crème Fraiche	£7.25
Blackcurrant and Clotted Cream Cheesecake with Whipped Double Cream	£8.50
Raspberry and Cornish Cream Syllabub with Crisp Brandy Snap	£8.00
Crisp Hazelnut Meringue Nests with Banana Cream and Toffee Sauce	£7.25
Warm Sticky Date Pudding, Toffee Sauce and Honeycomb Ice-Cream	£8.00
Short Buttery Strawberry Sablé with Vanilla Mascarpone Cream	£8.75
Fudgy Pecan Brownie with Dark Chocolate Mousse and Belgian Chocolate Ice-Cream	£9.25
Rich and Bitter Chocolate Marquise on a Blood Orange Cream	£9.50
Seasonal Sliced Fruit Platter with Mango and Passion Fruit Sorbet	£10.50
Assiette of Desserts: Jersey Milk Crème Caramel, Belgian Chocolate Mousse and Strawberries on Butter Sablé	£13.50
A Selection of Award Winning British Cheeses with Celery, Grapes and Crackers	£10.50
Or Cheese Board for up to 10 people	£42.00

These menus are for parties of 10 or more guests and the same menu must be chosen for the entire group.

Please note that there will be a 12.5% service charge on all food and beverage consumed.

Prices are subject to change.

*Foxhills*

Where you belong

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