



Private Dining Menu

HERE IS A SELECTION OF OUR MOST FAVOURED OPTIONS.

WE CAN ADAPT OUR MENU TO SUIT YOUR PREFERENCES.
PRE ORDERS ARE ESSENTIAL.

SELECT ONE OF THE FOLLOWING
STARTERS, MAIN COURSES & DESSERTS

TO START

CHOICE OF CHEFS SOUP | warm roll, butter

roasted vine tomato & roasted red pepper, basil oil (gfa) (v) (vea)

butternut squash & sweet potato, parmesan cream (gfa) (v) (vea)

cauliflower & smoked cheddar (gfa) (v)

creamy mushroom soup, tarragon oil (gfa) (v)

SMOKED SALMON & KING PRAWN COCKTAIL | chipotle mayonnaise, lemon, pickled cucumber,
granary roll (gfa)

TOMATO & BUFFALO MOZZARELLA BRUSCHETTA | toasted focaccia, vine tomatoes, buffalo
mozzarella, basil pesto, aged balsamic (gfa) (v) (vea - vegan feta substitute)

CHICKEN LIVER PARFAIT | herb butter, toasted brioche, onion jam (gfa)

SMOKED SALMON EGGS ROYALE | toasted english muffin, oak cured salmon, poached free
range egg, hollandaise sauce (gfa)

CONFIT DUCK LEG | oriental sesame dressing, rice noodle salad, pickled vegetables

ROLLED HAM HOCK BALLANTINE | house piccalilli, apple purée, toasted bread (gfa)

SALAD OF PROSCIUTTO | dried plum tomatoes, rocket, crispy goats cheese, aged balsamic (gfa)

CRISPY BRIE FRITTER | sticky onion relish, poached pear & walnut salad (v) (n)

GOATS CHEESE DRIED TOMATO TART | caramelised onions, filo crown, sauce vierge, sticky
balsamic glaze (v)

MAIN COURSE

SLOW ROASTED BEEF BRISKET | creamy mash, rich beef gravy, yorkshire pudding, glazed root vegetables (gfa)

BREAST OF CHICKEN | sage & onion stuffing, bacon wrapped sausage, roast potatoes, creamy mash, seasonal vegetables, roast chicken gravy (gfa)

HH SIGNATURE BEEF SHIN STEAK PIE | creamy mashed potatoes, butter glazed vegetables, bourgignon sauce

MINT GLAZED SHANK OF LAMB | braised red cabbage, creamy mash, seasonal vegetables, mint lamb gravy (gfa)

PAN ROASTED SEA BASS FILLET | tomato risotto, red pepper salsa, garlic butter, grilled tenderstem broccoli (gf)

TERIYAKI SALMON | steamed jasmine rice, chinese greens, pak choi, sesame glaze (gf)

ROASTED COD LOIN | celeriac purée, crispy squid, crushed potato cake, samphire, shellfish butter sauce (gf)

BUTTERNUT SQUASH, GOATS CHEESE & SPINACH WELLINGTON | creamed leeks, herb butter potatoes, grilled tenderstem broccoli (v)

CAULIFLOWER & CHICKPEA BALTI | braised rice, sesame pak choi, steamed greens (ve) (gf)

SALT & PEPPER TOFU | steamed jasmine rice, chilli sauce, coriander oil (ve) (gf)

CHEESE & CARAMELISED ONION PIE | roast potatoes, creamy mash, seasonal vegetables (v)

ROAST DRY AGED SIRLOIN OF BEEF | duck fat potatoes, glazed fine beans, honey roast carrot, parsnip purée, pomme purée, yorkshire pudding, red wine jus, served medium rare (gfa)
(additional cost per person)

DESSERTS

GLAZED LEMON TART | italian meringue, raspberry gel, lemon curd (gfa)

TRIPLE CHOCOLATE BROWNIE | hot chocolate sauce, ferrero roche ice cream (gfa)

STICKY TOFFEE PUDDING | butterscotch sauce, vanilla ice cream, fudge pieces (gfa)

RASPBERRY BAKEWELL TART | almond frangipane, raspberry ripple ice cream (n)

WHITE CHOCOLATE & RASPBERRY PAVLOVA | vanilla cream, sweet berries, fruit purée (gfa)

CHOCOLATE & SALTED CARAMEL TART | honeycomb ice cream

CLASSIC VANILLA CRÈME BRULEE | shortbread biscuit, frosted berries (gfa)

VEGAN CHEESECAKE | vanilla ice cream, berry purée (gfa) (ve)

TRIPLE CHOCOLATE PROFITEROLES | white chocolate mousse

VANILLA CHEESECAKE | strawberries, chantilly cream, berry purée

CHEESE PLATTER FOR THE TABLE

ADDITIONAL COST

selection of five local cheeses, artisan biscuits, celery, grapes, home made chutneys

FRESHLY BREWED TEA, ROASTED FILTER COFFEE & MINTS

ADDITIONAL COST