



Private Dinner Menus

Menu 1 £34.50

Butternut squash soup with rosemary

Breast of chicken, roasted garlic mousse, creamed cabbage, fondant potato

Passion fruit parfait, exotic fruit relish

Coffee and petit fours

Menu 2 £36.00

Thai spiced fish cakes, saffron aioli

Braised beef "Bourguignonne" celeriac mash, glazed carrots

Glazed lemon tart, raspberry sorbet

Coffee and petit fours

Please choose 1 starter, 1 main course and 1 dessert for your entire party
The menu choice needs to be commnicated to RICS Venues at least 1 week ahead
Should you wish to have an alternative vegetarian option, or If you wish to tailor your own menu please speak to RICS Venues.



Private Dinner Menus

Menu 3 £38.50

Pressed ham hock terrine, caper and parsley sauce, pickled vegetables

Seared fillet of sea bream, artichoke and fennel ragout, thyme butter sauce

Buttermilk panna cotta with poached fruits

Coffee and petit fours

Menu 4 £38.50

Chicken and duck liver parfait, sweet wine jelly and toasted brioche

Pot roast belly of pork, carraway cabbage, black pudding and apple crushed potato

Ginger creme brulee, caramelised peach

Coffee and petit fours

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Private Dinner Menus

Menu 5 £45.00

Gravadlax of salmon, honey and mustard dressing, tempura mussels

Roast rump of lamb, confit potato cake, minted pea puree

Warm chocolate fondant, pistachio ice cream

Coffee and petit fours

Menu 6 £50.00

Salad of crab with guacamole

Cream of celeriac with truffle

Roast guinea fowl, celeriac puree, crushed new potatoes, mushroom veloute

White chocolate and raspberry tart, mint ice cream

Coffee and petit fours

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Private Dinner Menus

Menu 7 £55.00

Marinated salmon, smoked salmon croquette, fennel coleslaw

Chicken and wild mushroom ravioli, tarragon cappucino

Pan fried breast of duck, parsnip puree, glazed turnips, confit leg hash

Fig and almond tart, honey mascapone

Coffee and petit fours

Menu 8 £70.00

Pressed terrine of duck and foie gras, apple, raisin and caper vinaigrette

Shellfish cannelloni, crab succotash, ginger and star anise bisque

Slow roasted fillet of beef with braised oxtail, garlic mash, thyme jus

Pineapple parfait, spiced pineapple compote

Baked goats cheese, pickled walnuts and grapes

Coffee and petit fours

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