

# Private Dining Menu One

## Start

### Chicken Liver Parfait

Rich chicken liver parfait, red onion & chilli jam, toasted brioche & balsamic

### Smoked Mackerel (GF)

Smoked mackerel mousse, pickled apple & celeriac salad, pickled red onion

### Pea & Broad Bean Risotto (VE, GF)

Light risotto of peas & broad beans, tomato fondue & vegan parmesan style cheese crumb

### Chestnut Mushroom & Basil Soup (VE)

Roasted chestnut mushrooms, basil & garlic, smoked paprika vegan cream & chive croutons

### Heritage Tomatoes

Selection of seasoned tomatoes, burrata, pesto, aged balsamic

## Mains

### Breast of Corn-Fed Chicken (GF)

Roast breast of corn-fed chicken, basil mash, mushroom & broad bean ragout

### Feather Blade of Beef (GF)

Slow braised beef, garlic mash, roast celeriac & carrots, red wine gravy

### Seabass (GF)

Pan seared fillet of seabass, lemon & saffron risotto, sweet peas, pea shoot oil

### Orzo Risotto(VE)

Rice shaped pasta, wild mushroom, spinach, thyme roasted shallots, spinach oil

### Celeriac Steak (VE/GF)

Roasted celeriac steak, black garlic, pickled red onions, green beans, new potatoes, chilli & watercress puree

## Dessert

### Sticky Toffee Pudding (V)

Butterscotch sauce, nut brown butter crumble, Madagascan vanilla ice cream

### Lemon Tart (V)

Glazed sweet lemon tart, Tonka bean ice cream, raspberries & lemon gel

### Chocolate Torte (V)

Milk chocolate & malt mousse, jaconde sponge, madvanilla ice cream & raspberries

### Creme Brulee

Set Madagascan vanilla custard, caramelised golden caster sugar, cinnamon shortbread

### Pineapple Carpaccio

Caramelised pineapple, coconut & strawberry granola, coconut & lime sorbet

(V) vegetarian suitable, (GF) gluten free, (VE) vegan suitable, (DF) dairy free  
Some of the dishes on the menu may contain food allergens and we are unable to guarantee no traces.  
Should you require further information regarding ingredients please speak to your Foxhills contact.

# Private Dining Menu Two

## Start

### Duck & Chicken Terrine

Duck & chicken pressed, Orange, pickled walnut, coriander & rye bread

### Prawn & Avocado Tian (GF, DF)

Prawns bound in Mary rose sauce, avocado puree & lemon gel

### Roscoff Onion Tart (VE)

Caramelised Roscoff onion, puff pastry, Tomatoes, vegan parmesan style cheese & rocket leaves

### Squash Velouté (VE, GF)

Velvety squash soup, toasted pumpkin seeds, pumpkin oil & pea shoots

### Torched Goats Cheese (V/GF)

Goats cheese, cherry tomatoes, pesto dressing, pinenuts & rocket

## Mains

### Roast Sirloin of English Beef (DF)

Yorkshire puddings, duck fat roasties, seasonal veg & gravy

### Fillet of Bream (GF)

Saffron & chive mash & braised leeks, brown crab sauce

### Corn Fed Breast of Chicken (GF)

Wild mushroom ragout, sage roasted potato fondant, carrots & Cepe powder sauce

### Gnocchi (VE/GF)

potato dumplings, Celeriac, mushrooms, kale & plant-based cream sauce

### Brown Butter Roasted Cauliflower Steak (V, GF)

Puy lentils & tomatoes

## Dessert

### Shortbread Mille Feuille (V)

Layers of cinnamon shortbread, Chantilly cream, Strawberries & roasted hazelnuts

### Almond Brownie (V)

Almond brittle, vanilla ice cream & chocolate sauce

### Chocolate & Baileys Tart (V)

Coffee ice cream & chocolate sauce

### Raspberry & Lemon Posset (V)

Raspberries & lemon shortbread

### Artisan Cheeses

3 regional cheeses, celery, grapes, apple chutney, biscuits

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# Private Dining Menu Three

## Start

Duck Croquette (GF, DF)

Braised duck leg croquette, lentil & vegetable ragout

Beetroot Cured Salmon (GF)

Beetroot & buttermilk dressing, candied beetroot & fennel

Chicken Terrine

Pressed confit cornfed chicken, pistachios, tarragon emulsion, rocket oil

Chestnut Mushroom & Garlic Soup (V, VE, GF)

Rich mushroom soup, pickled shimeji mushrooms, green onions & basil oil

Red Onion & Ricotta Fine Tart (V)

Watercress puree, honey truffle dressing & rocket

## Mains

Roasted Lamb Rump (DF)

Panko shoulder croquette, green beans, mash & mint gravy

Fillet of Beef

Roscoff onion, heritage carrot, chive mash & port wine sauce

Miso Glazed Cod

Potato rosti, kale & white wine & lemon sauce

Beetroot Wellington

Roasted beets, squash, mushroom duxelle, vegan gravy, rosemary & garlic fondant

Butternut Squash & Goats Cheese Wellington (V)

Courgette & tomato Provençale

## Dessert

Pistachio & Polenta Cake (GF)

Chocolate ganache & raspberry sorbet

Liquorice Poached Pear (VE, GF)

Blackberries, sweet blackberry syrup & vanilla ice cream

Cherry & Almond Tart (V)

Kirsch Chantilly & poached cherries

White Chocolate & Passion Fruit Cheesecake (V)

Mango coulis & berry salad

Selection of 3 Artisan Cheeses

Celery, grapes, quince jelly, savoury crackers

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