

# Private Dining Menu

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Our menu has been designed by our Executive Chef with locally sourced and seasonal ingredients in mind. We hope there are dishes that sound suitable for your event, or feel free to let us know your exact ideas and we can discuss your individual requirements.

## Starters

South Sea King Prawn & Potted Shrimp Cocktail	£10.75
Chevre Goat's Cheese & Tomato Tart, Chilli Jam & Rocket	£9.25
Pressed Ham Hock Terrine, Pineapple Chutney, Mixed Leaves	£8.75
Seasonal Melon, Fruits of Forest Compote, Raspberry Sorbet	£8.50
Smooth Free Range Chicken Liver Pate, Tomato Chutney & Rye Bread	£9.00
Foxhills Own Smoked Salmon, Lemon, Capers Berries, Horseradish Cream & Pea Shoots	£10.95

## Soups

	all at
	£8.00
Tomato Consommé, Baby Mozzarella, Basil & Black Olive (Chilled)	
Vichyssoise (Chilled Leek & Potato)	
Wild Mushroom	
Curried Coconut & Parsnip	
Roasted Tomato & Sweet Basil	
Chunky Vegetable Broth	
Braised Oxtail & Horseradish	

## Sorbets

	all at
	£4.00
Lemon, Strawberry & Tarragon, Orange Champagne, Mango, Raspberry & Vanilla	

## Main Courses

Seared Fillet of South Coast Sea Bream, Sauce Epice with Buttered New Potatoes	£22.50
Roast Rump of North Downs Lamb, Red Wine Jus with Fondant Potato	£24.50
Confit Fillet of North Atlantic Cod, Lemon & Chive Butter with Buttered New Potatoes	£22.50
Spinach & Buffalo Mozzarella Cheese, Aubergine Cannelloni, Basil Marinara Sauce	£18.50
Fillet of Casterbridge Beef Wellington, Bourguignon Garnish ( <i>minimum numbers of 10</i> ) <i>with Fondant Potato</i>	£33.50
Pan Fried Scottish Salmon, Fennel & Tomato Fondue with Herb Mash	£19.50
Roasted Breast of Free Range Chicken, Forest Mushroom Sauce with Fondant Potato	£19.50
Roasted Fillet of Gloucester Pork Wrapped in Streaky Bacon, Apple Puree with Traditional Irish Champ	£19.50
Butternut Squash & Wild Mushroom Risotto	£18.50
Braised Blade of Hereford Beef in Red Wine with Horseradish Mash	£20.00
Crispy Confit of Gressingham Duck Leg, Spiced Puy Lentils	£21.50

*All dishes are served with Chef's selection of seasonal vegetables.*

## Desserts

all at  
£8.00

Classic Chocolate & Orange Tart, Sweet Mascarpone & Bitter Chocolate Sauce  
Vanilla Panna Cotta, Fruits of the Forest & Ginger Tuiles  
Passion Fruit Cheesecake, Raspberry Sorbet  
Bitter Chocolate Tart, Vanilla Ice Cream  
Warm Sticky Toffee Pudding, Honeycomb Ice Cream  
Summer Pudding, Seasonal Berries, Lemon Crème Fraiche  
Raspberry Crème Brûlée  
Lemon Tart, Clotted Cream, Red Berries

## Cheese, Tea & Coffee

A Selection of Award Winning British Cheeses with Celery, Grapes and Crackers	£10.50
Or Cheese Platter, suitable for up to 10 people	£42.00
Tea & Coffee	£2.50
Tea, Coffee & Homemade Petit Fours	£4.00

*The private dining menu requires the same option to be selected for the entire group  
Please inform your co-ordinator if you have any special dietary requests  
Final menu option is to be received no later than 2-weeks prior to the day of your function.*

**Please note that there will be a 12.5% Service Charge on all food and beverage consumed**

# Private Dining Menu – Manor

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Our menu has been designed by our Executive Chef with locally sourced and seasonal ingredients in mind. We hope there are dishes that sound suitable for your event, or feel free to let us know your exact ideas and we can discuss your individual requirements.

## Starters

- Golden Cross Goats Cheese Salad** £12.00  
Glazed Golden Cross Goats Cheese, Fine French Beans, Pickled Shallots, Pine Nuts, Lemon Oil, Soft Herbs
- Foxhills Smoked Salmon** £14.00  
Salmon Smoked over English Oak, Fennel, Citrus, Brown Shrimp Vinaigrette
- Crayfish & Prawn Cocktail** £11.00  
Crayfish Tails, Cold Water Prawns, Compressed Watermelon, Avocado Mousse, Iceberg, Cocktail Sauce
- Corn-Fed Chicken & Smoked Ham Terrine** £12.00  
Corn-Fed Chicken & Smoked Ham Terrine, Celeriac Remoulade, Apple, Pickled Shallots, Mushroom

## Soups & Veloutes

- White Onion & Parmesan** £10.00  
Mini Truffle Croquet Madame
- Wild Mushroom** £9.00  
Mushroom Ketchup, Golden Croutons, Pickled Beech Mushrooms
- Roasted Plum Tomato** £9.00  
Smoked Mozzarella, Confit Cherry Tomatoes, Basil Pesto, Sourdough Crisps
- Hay-Baked Carrot** £9.00  
Handmade Ricotta, Tarragon Oil

## Main Courses

- 18-hr. Braised Beef Brisket** £22.00  
Limousin Beef Brisket, Garlic Creamed Potato, Foxhills Honey Glazed Carrots, Bourguignon Garnish, Red Wine Sauce
- Stone Bass** £25.00  
Seared Stone Bass, Spiced Cauliflower, Cauliflower Puree, Bhaji, Sag Aloo, Curry Oil
- Roast Chicken** £20.00  
Butter Roast Chicken, Gratin Dauphinoise, Shallot a la Crème, Tender Stem Broccoli, Brown Bread Sauce
- Slow-Roasted Beef Fillet** £32.00  
Limousine Beef Fillet, Garlic & Parsley Chips, Confit Onion, Portobello Mushroom, Scorched Pickle, Sauce Béarnaise, Watercress
- Middle White Pork Belly** £22.00  
18-hr. Confit Belly Pork, Sage Creamed Potato, Burnt Apple Puree, Blood pudding, Haricot Blanc
- Baked Cornish Cod** £25.00  
Cornish Cod Fillet, Potato Gnocchi, Cockles, Mussels, Brown Shrimp, Champagne Veloute, Sea Vegetables

## Vegetarian

<b>Moroccan Vegetable Tagine</b>	£19.00
Vegetable Spiced Tagine, Pomegranate Cous Cous, Mint Yoghurt	
<b>Butternut Squash &amp; Goats Cheese Ravioli</b>	£19.00
Butternut Squash & Goats Cheese Ravioli, Scorched Gem Lettuce, Woodland Mushroom, Sage Butter	
<b>Capanta Lasagne</b>	£19.00
Hand Rolled, Tuscan Vegetable Capanta, Smoked Mozzarella, Micro Basil	

## Sides

Buttered Green Vegetables	£4.00
Lemon & Soft Herb Buttered Potatoes	£4.00

## Desserts

<b>Sticky Toffee Pudding</b>	£9.00
Sticky Toffee Pudding, Toffee Sauce, Rum & Raisin	
<b>70% Bitter Chocolate Tart</b>	£11.00
Michel Cluizel 70% Bitter Chocolate Tart, Coco Nibbles, Vanilla Ice Cream, Fresh Raspberries	
<b>Passion Fruit Tart</b>	£10.00
Passion Fruit Tart, Exotic Fruit Salsa, Mango Sorbet, Coriander	
<b>White Chocolate &amp; Pistachio Delice</b>	£12.00
White Chocolate & Pistachio Delice, Boozy Cherries, Cherry Sorbet	
<b>Popcorn</b>	£9.00
Popcorn Panna Cotta, Peanut Butter Ice Cream	

## Cheese, Tea & Coffee

<b>Cheese Board</b>	£14.00
Selection of Farmhouse Cheese, Grapes, Celery, Tomato Chutney, Water Biscuits	
<b>Tea &amp; Coffee</b>	£2.50
<b>Tea, Coffee &amp; Petit Fours</b>	£4.00

*The private dining menu is for all private events taking place in the Manor House*

**For up to 20 guests** – 3 options can be selected per course for a pre-order

**For 21-25 guests** – 2 options can be selected per course for a pre-order

**For over 25 guests** – 1 set menu is required for the group

*Final menu option/pre-order is to be received no later than 10-days prior to the event*

*Please inform your co-ordinator if you have any special dietary requests*