



# Private Dining Package

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## *Package Inclusions*

Arrival Drink of Prosecco or Sparkling Elderflower  
3 Course Meal  
Half a Bottle of Wine Per Person  
Dedicated Event Planner  
Complimentary Parking  
Complimentary Wifi

*£45.00 per person*

*Private room hire is at an additional cost*

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**SAMPLE MENU**  
For up to 40 guests

**FIRST COURSES**

Sweet Potato, Chilli, Coconut Soup  
Bread roll

Home Cured & Charred Mackerel  
Potato salad, capers, dill, horseradish cream

Duck Liver Parfait  
Apple & plum chutney, walnut granola, toast

**SECOND COURSES**

Roasted Chicken Breast  
Wild mushroom risotto, parsley, charred young leeks

Roast Cod  
Creamed potato, nori butter, cucumber

Gnocchi  
Garlic & basil pesto, wild mushrooms

**THE DESSERTS**

Sticky Toffee Pudding  
Muscavado sauce, vanilla ice cream

Crème Brûlée  
Berries, shortbread

The Cheeseboard  
Selection of English cheeses, Stoke Place homemade chutney, celery and grapes

Followed by tea, coffee and petit fours



## SAMPLE MENU

For 40 guests or more

Please select one set starter, main and dessert for all guests

### Starters

Goats Curd (V)

Parsnip, coffee, hazelnut, pickled radish

Beef Bresaola

Truffle cream, pickled wild mushrooms, bitter leaves,  
parmesan

Charred House Cured Mackerel

Cucumber, gin, lime, dill

Spicy Fish Soup

Chilli, coriander, lemongrass, prawn, crab, bream

Roast Pork Belly

Cider beetroot, celeriac, fennel pollen

Heritage Tomato (V)

Basil, goat's cheese, pickled shallots, pine nuts

### Mains

Roast Chicken Breast

Pomme Anne, truffled young leeks, wilted greens

Lamb Rump

Dauphinoise potato, caponata, wilted greens

Poached and Roasted Pork Loin

Savoy & bacon, roast apple, fondant potato,  
madeira jus

Pavé of Cod

Mussels, peas, pancetta, creamed potato

Quinoa (VE)

Carrot, orange, onion bhaji

Gnocchi (V)

Goats cheese, courgette, parsley, roasted garlic

### Dessert

Hot Chocolate Tart (V)

Raspberry sorbet

Dark Chocolate Delice (V)

Griottines, coconut sorbet

Vanilla Custard

Caramelised pear, salted caramel ice cream and almonds

Sticky Toffee Pudding (V)

Apple, ginger, vanilla ice cream

Citrus Tart (V)

Lemon and basil sorbet

Passionfruit Cheesecake (V)

Mango salsa, passionfruit sorbet

Followed by tea, coffee and petit fours