

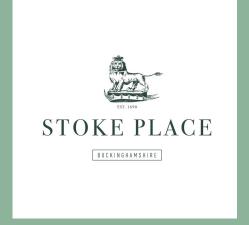
Private Dining Package

Package Inclusions

Arrival Drink of Prosecco or Sparkling Elderflower
3 Course Meal
Half a Bottle of Wine Per Person
Tea, coffee & petit fours
Background music
Complimentary Parking
(all vehicles must be registered on arrival)
Complimentary Wifi

£49.00 per person

Private room hire is at an additional cost



SAMPLE MENU For up to 40 guests

FIRST COURSES

Sweet Potato, Chilli, Coconut Soup Bread roll

Lime & Whisky Cured Mackerel Potato salad, capers, dill, horseradish cream

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

SECOND COURSES

Roasted Chicken Breast Truffle mash, tender stem broccoli, rosemary jus

Roasted Cod Loin Mediterranean vegetable ratatouille, crushed new potatoes, herb oil

Risotto
Garlic & basil pesto, wild mushrooms

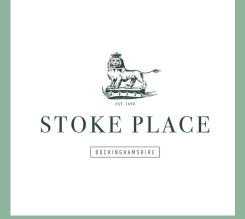
THE DESSERTS

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

Smoked Salmon & Atlantic Prawn Gateaux Saffron mayonnaise, pea shoots

Lime & Whisky Cured Mackerel Potato salad, capers, dill, horseradish cream

Jerusalem Artichoke & Rocket Soup Truffle oil, pea shoot cress

Duck Rillettes Prune gel, pickled carrots, tapioca crackers

Duo of Tomato (V) Basil, goat's cheese, pickled shallots, pine nuts

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

Mains

Roast Chicken Breast Pomme Anne, tender stem broccoli, rosemary jus

Braised Beef Creamy mash, tenderstem broccoli, rosemary jus

Slow Roast Pork Loin Creamy mash, savoy & bacon, caramelised apple, cider jus

Pavé of Cod Mussel consomme, peas, pancetta, creamed potato

Quinoa (VE) Carrot, orange, onion bhaji

Risotto (V) Goats cheese, courgette, parsley, roasted garlic

Dessert

Hot Chocolate Tart Raspberry sorbet

Dark Chocolate Marquise Griottines, honeycomb, Philadelphia mousse Vanilla Custard Caramelised pear, salted caramel ice cream and almonds Sticky Toffee Pudding Apple, ginger, vanilla ice cream

Citrus Tart Lemon and basil sorbet

Baked Vanilla Cheesecake Honeycomb & lemon infused clotted cream

Followed by tea, coffee and petit fours