



# 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  
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*

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**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 Rilletes  
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