

# PRIVATE DINING MENU

3 COURSES - £30PP

## STARTERS

### Deep fried Brie wedges (v)

Japanese breadcrumbed Brie and caramelised onion chutney.

### Crab and smoked salmon crispbreads

Dressed with sour cream & chives, avocado and spiced Bloody Mary dressing.

### Bang Bang chicken skewers (n)

Drizzled with satay sauce and caramelised peanuts.

### Beetroot & goat's cheese bruschetta (v)

Red & golden beets with goat's cheese, tomatoes and fragrant basil on toasted sourdough.

*Vegan option available (ve)*

## MAINS

### Marinated half chicken

Tender chargrilled chicken in a spicy piri-piri style marinade, served with crème fraiche, house fries and watercress.

### Thai red curry (n) (gf)

Authentic Thai red curry with butternut squash, sugar snap peas, red peppers, spring onions & cashew nuts in a creamy, spicy coconut sauce. Served with fragrant rice.

Choose from:

**Veggie (v)**

**Chicken**

**King prawn**

### Slow roast beef

Slow cooked pressed beef served with Dauphinoise potatoes, garlic & chilli tenderstem broccoli and burgundy wine & pancetta sauce.

### Beetroot burger (v) (n)

A colourful beetroot, red pepper & quinoa burger with rocket and sun-blush red pepper tapenade.

*Choose a beetroot bun for a vegan option (ve).*

## DESSERTS

### Mixed berry cheesecake (v)

Vanilla cheesecake topped with berry compote.

### Chocolate & raspberry brownie (v) (n) (gf)

With traditional vanilla ice cream.

### Cheese selection

bar&kitchen  
**banyan**