

# PRIVATE DINING

## MENU B

Available for bookings at lunch (12-2:30pm Monday to Saturday) (12-4pm Sunday)



Dinner (5:30pm-9:00pm Monday to Saturday)

Parties of 8 to 12 guests are invited to dine in Blackfriars Cookery School's Private Dining Room. The menu includes; 3 courses, 1 side & coffee for £40.00 per person, all prepared in front of you by your own personal chef.


Advanced pre orders are required.

## Amuse bouche



### STARTERS

Home-made mozzarella, heirloom tomato salad, black olive tapenade & basil   
Chicken & leek ballottine, black garlic crostini, gem lettuce and Caesar sauce  
Smoked haddock brandade cakes, Shields crab, lemon crème fraîche, capers  
Roast breast of wood pigeon, leg & cherry terrine, candied fennel 

### MAINS




Potato gnocchi, crispy hens' egg, smoked cheddar & summer truffle cream   
Breast of corn-fed chicken, baby leek & sweetcorn, morel mushroom & truffle  
Steamed sea trout, mussel & wasabi broth, potato gnocchi & samphire  
Braised beef Wellington, hanger steak, creamy mash, mushy peas, stout jus

### PUDDINGS

Strawberry jelly & meringue fool, short cake ice cream  
Dark chocolate mousse & espresso, hazelnut croquant & chocolate sorbet    
Sticky toffee pudding, salted caramel sauce, banana ice-cream  
Cherry & honeycomb tart, marzipan ice cream

### SIDES

Triple-cooked chips / Creamy mash / Buttered Heritage potatoes / Summer greens  
Sprouting broccoli with toasted almonds

 : vegetarian,  : vegan,  : gluten-free. GM soya or maize not used. Please let us know if you have any allergies or dietary requirements. A discretionary 10% service charge is added to all bills; all service charge and tips go to the staff. Prices include VAT. Pre-orders required 3 days in advance. Valid credit card details, a non-refundable deposit of £10pp or full pre payment may be required.