

# ***FREDRICK'S***

## -PRIVATE DINING MENU-

Select 1 Starter, 1 Mains, 1 Dessert at £40,- per guest.  
Vegetarian starter and main can be added if required

### STARTER:

Roast tomato and red pepper soup, basil pesto, olive oil, maltouse bread (V)

Butternut squash soup, ricotta, chive, whole meal bread (V)

Citrus house cured salmon fillet, salt baked beets, pickled red onion, dill crème fraiche

Smoked haddock chowder, poached quail egg, samphire, chervil

Smoked duck breast, red wine poached pear, pickled radish, mustard dressed leaves

Compressed ham hock and chicken, pickled wild mushrooms, prune and brandy puree

Salad of baby Goats cheese, rocket, sweet potato, chickpea and charred red pepper, black olive tapenade crouton (V)

### MAIN COURSE:

Roasted beef rib medallion, potato puree, buttered spinach, honey roasted carrot, charred spring onion, red wine and truffle Jus  
(+£4,- pp)

Thyme Roasted corn fed chicken breast, confit potato, caramelised onion puree, savoy cabbage, crispy bacon, red wine jus

Rosemary roasted lamb rump, fondant potato, cumin and carrot puree, tender stem broccoli, fine beans, red wine gravy  
(+£4,- pp)

Slow cooked pork belly, dauphinoise potato, hispi cabbage, apple puree, shallot and mustard jus

Roasted salmon fillet, saffron potato puree, kale, dressed lemon fennel, white wine cream sauce

Seared sea bass fillet, potato gratin, cream leeks, seasonal greens, caper and herb dressing Basil and mozzarella arancini, tomato and red onion Ragu, seasonal leaves (V)

Supplement cost may apply for certain dishes.

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### **DESSERT:**

**Triple chocolate, cocoa bavarois, fudge, sorbet, brandied cherries, roast hazelnuts**

**Caramelised apple tart, calvados and vanilla cream (V)**

**Individual lemon tartlet, raspberry cream cheese, baby meringue (V)**

**Earl Grey and cinnamon crème brûlée, damson chutney, rosemary shortbread (V)**

**Chocolate tart, pistachio crumb, roast strawberries, vanilla ice-cream (V)**

**Seasonal fresh fruit and berry platter, yoghurt (V)**

**English cheese, biscuits and chutney selection, fresh grapes (V)  
(+£4,- pp)**