



SIR CHRISTOPHER WREN'S HOUSE

HOTEL AND SPA

Private Dining Menu

(Please choose the same dish from each course for all persons, with the exception of special dietary requirements)

Starters

Celeriac Velouté, Smoked Tomato

Spring Onion Velouté

Chicken Liver Parfait, Fig Chutney, Melba Toast

Smoked Salmon, Lemon Jelly Bruschetta

Hamhock Terrine, poached Pear, Walnut Bread

Ballotine of Duck, Truffle Oil, Watercress Salad, Croutons

Feta and Avocado Mousse, sun-dried Tomato Salad

Caesar Salad

Foie Gras Terrine, Brioche (£5 supplement)

Intermediate course – Supplement £2.50

(Please choose the same intermediate course for all persons)

Sorbet:

(Please choose one flavour)

Champagne, Lemon or Apple Flavour

Goat's Cheese, Rose Jelly

Main course

Rump of Lamb, Celeriac Mash, Tomato and Wild Mushrooms

Sirloin of Beef, Pomme Anna, Market Vegetables, Truffles (£5 supplement)

Loin of Pork, Savoy Cabbage, Smoked Pancetta, glazed Baby Carrots, Apple Chutney

Corn-fed Chicken Breast, Potato and Carrot Cake, Cauliflower Florettes

Crayfish Tail Tagliatelle

Seabass, Sweet Potato Fondant, wilted Greens, Spring Onion Velouté, roasted Shallots

Risotto of Shitake Mushrooms, Parmesan Crisp

Red Onion Tarte Tatin, Celeriac Puree, Free-Range Egg, roasted Peppers

Ricotta Ravioli, Baby Spinach, Tomato Jam



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Dessert

Ginger Bread Cake, Mascarpone Ice Cream

Rum Parfait, Cherry Compote

Dark Chocolate Tart, Mango Ice Cream

Sticky Toffee Pudding

A Selection of Cheese

Vanilla Crème Brûlée

Coffee and Petit Fours

£32.50 per person