



## Private Dining Set Menu

**A choice of one starter, one main and one dessert should be made for your entire party, with the exception of guests with specific dietary requirements or vegetarian, who will be catered for separately.**

**Please select three courses, plus tea/coffee.**

### Starters

Smoked Ham Hock Terrine, Apple and Mustard Purée, Crispy Pancetta and Piccalilli	£7.50
Chicken Liver Parfait, Carrot Chutney and Toasted Brioche	£8.50
Confit Salmon "mi cuit", Vanilla and Lime Mayonnaise, Garden Vegetables à la Grecque	£8.00
Portland Crab and Langoustine Cocktail, Brown Meat Beignet, Compressed Cucumber, Lemon and Parsley	£9.50
Pan Fried Sea Bass, Risotto Milanese, Samphire and Sea Herbs	£8.95
Garden Vegetable Risotto, Parmesan Crisp, Whipped Goats Curd (v)	£6.95
Pressed Tomato Terrine, Aged Balsamic Vinegar and Smoked Mozzarella, Basil Oil Dressing (v)	£7.50

### Main Courses

Pan Fried Loin of Local Lamb, Slow Roasted Shoulder, Caponata, Fondant Potato, Salsa Verde, Lamb Jus	£20.95
Roasted Fillet of Pork, Olive Oil Mash, Black Garlic Aioli and Crispy Sage Leaves	£18.50
Sun Blushed Tomato and Mozzarella Stuffed Chicken Supreme with Pommes Anna, Braised Fennel and Baby Leeks with a Light Chicken Jus	£18.95
Roast Fillet of Beef, Yorkshire Pudding, Dauphinoise Potato, Seasonal Vegetables, Red Wine Sauce	£22.50
Pan Fried Breast of Barbary Duck, Sautéed Butterbeans and Rainbow Chard, Marsala Jus	£21.50
Steamed Supreme of Brill, Roasted Vegetables, Orzo Pasta, Tomato and Basil Consommé	£22.50

## Main Courses

Monk Fish "Osso Bucco" Potato and Artichoke Terrine, Shellfish Sauce, Seasonal Vegetables	£18.95
Spinach and Pecorino Gnocchi with Pot-au-feu of Baby Vegetables in a warm Tomato Broth	£14.50
Open Lasagne of Char Grilled Asparagus, Artichokes and Leeks, Smoked Aubergine Purée, Saffron Cream and Chive	£14.50

## Desserts

White Chocolate Panna Cotta, Sablé Breton Biscuit, Vanilla Chantilly with Fresh Raspberries and Raspberry Sorbet	£7.50
Hotel Felix Tiramisu with Mascarpone	£7.50
Strawberry Summer Fruit "Crumble" with Lemon and Basil Sorbet and Strawberry Champagne Consommé (May-Oct, Oct-May – Winter Fruit Cobbler with Rum and Raisin Ice Cream	£8.50
Dark Chocolate Marquis with Passion Fruit Gelée, Yoghurt Sorbet and Honeycomb	£8.50
Honey and Lemon Crème Brûlée, Rosemary Shortbread, Lemon Verbena Sorbet	£8.00
Tea/Coffee	£2.95
Homemade Truffles	£1.00

## Intermediate or Extra Courses

Sorbet Course upon request	from £5.00
Fish courses upon request	from £8.00
Three Traditional Cheeses, Water Biscuits, Fruit Chutney	£7.50