

Private Dining Menu 1

Starter

Blackened tuna with green salsa & corn bread

Main Course

Traditional salt beef with frites and horseradish & beetroot

Dessert

Poached seasonal fruit almond tart with ice cream

Seasonal fruit platter

Tea, coffee, herbal infusions & petit fours

There is a vegetarian and fish option available on request

£70 per head + 12.5% service charge

Private Dining Menu 2

Starter

Smoked mackerel & salmon terrine with cucumber salad and toast

Main Course

*Roast rib of beef with burgundy gravy, yorkies horseradish, assorted vegetables and
roast potatoes*

Dessert

Chocolate mousse cake with pistachio crust & cassis sorbet

Seasonal fruit platter

Tea, coffee, herbal infusions & petit fours

There is a vegetarian and fish option available on request

£75 per head + 12.5% service charge

Private Dining Menu 3

Starter

House cured gravadlax with lemon marmalade & herb biscuit

Main Course

Baked rack of lamb with spiced matzo crust, creamed cauliflower & potato kugel

Dessert

Strawberry Eaton Mess with shortbread

Seasonal fruit platter

Tea, coffee, herbal infusions & petit fours

There is a vegetarian and fish option available on request

£60 per head plus 12.5% service charge

Private Dining Menu 4

Starter

Chicken, veal & tongue terrine with piccalilli

Main Course

Pan roasted fillet of sea bass with crisp raw vegetables and grilled lime vinaigrette

Dessert

Chocolate pot with praline crust and drunken berries

Seasonal fruit platter

Tea, coffee, herbal infusions & petit fours

There is a vegetarian and fish option available on request

£60 per head + 12.5% service charge

Private Dining Menu 5

Starter

Rich field mushroom soup with croutons

Main Course

Slow roasted shoulder of lamb with fondant potato, greens and burgundy gravy

Dessert

Apple & plum spiced crumble with ice cream

Seasonal fruit platter

Tea, coffee, herbal infusions & petit fours

There is a vegetarian and fish option available on request

£55 per head + 12.5% service charge

Private Dining Menu 6

Starter

Traditional chopped liver with chutney and crostini

Main Course

Duck confit with crushed new potatoes & grilled radicchio

Dessert

Treacle tart with berry fruit sorbet

Seasonal fruit platter

Tea, coffee, herbal infusions & petit fours

There is a vegetarian and fish option available on request

£55 per head + 12.5% service charge

bevismarks the restaurant

E1

Private Dining Menu 7 - £45.00

Starter

Beetroot cured salmon gravadlax with salad russe & dill mayo

Main Course

Roast turkey, fine beans, roast potatoes, red wine jus

Dessert

Steamed fruit pudding with brandy anglaise

Tea, coffee and herbal infusions

There is a vegetarian and fish option available on request

All menus must be pre-ordered.

*A 12.5% service charge
will be added to your bill*

bevismarks the restaurant
E1

Private Dining Menu 8 - £60.00

Starter

Duck & Winter mushroom terrine, toasted brioche

Main Course

*Traditional Roast Rib of beef, Yorkshire pudding, roast potatoes
vegetables and red wine jus*

Dessert

Cranberry 'Spotted Dick' with crème anglaise

Tea, coffee and herbal infusions

There is a vegetarian and fish option available on request

*A 12.5% service charge
will be added to your bill*

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E1

Private Dining Menu 9 - £45.00

Starter

Broccoli & tahini tart with chickpea crumble, tomato sauce

Main Course

Oven roasted cod, creamed leeks & gratin potato

Dessert

Honeycomb & dark chocolate Bombe Alaska

Tea, coffee and herbal infusions

There is a vegetarian option available on request

*12.5% service charge
will be added to your bill*

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E1

Private Dining Menu 10 - £49.50

Starter

Barley & vegetable soup with herb croute

Main Course

Duck leg confit with colcannon & salsa verde

Dessert

Treacle tart with praline ice-cream

Tea, coffee and herbal infusions

There is a fish and vegetarian option available on request

*A 12.5% service charge
will be added to your bill*