



PRIVATE DINING MENU

£30.00 PER HEAD

STARTER

Fish Soup, Rouille & Croutons
Bayonne Ham, Celeriac Remoulade
Buffalo mozzarella, Roast Beetroot, Candied Lemon (v)

MAIN COURSE

Pumpkin Risotto, Tian of Roast Vegetables (v)
Roast Loch Duart Salmon en Papillote, Tomatoes and Fennel, New Potatoes
Coq au Vin, Mashed Potatoes

DESSERT

Bakewell Tart, Vanilla Ice Cream
Crème Caramel
Steamed Ginger Pudding, Ginger Anglaise

Add canapés with your drinks on arrival...£5/HEAD

(3 Canapés each): chilli chicken, Kettners mini onion tarts (v), fish cakes with shrimp butter

Add a cheese course...£5/HEAD



PRIVATE DINING MENU

£35.00 PER HEAD

STARTER

Rare Tuna, Niçoise Salad
Buffalo Mozzarella, Roast Beetroot, Candied Lemon (v)
Game and Foie Gras Terrine, Sweet Onions

MAIN COURSE

Crisp Sea Bass, Sauté Potatoes, Horseradish Cream
Beef Bourguignon, Mashed Potatoes
Roast Label Anglaise Chicken, Tarragon Jus, Heritage Carrots
Tagliatelle, Gorgonzola, Walnuts and Sage

DESSERT

Panetone Bread and Butter Pudding
Crème Caramel
Chocolate Pear & Port Cake

Add canapés with your drinks on arrival...£5/HEAD

(3 Canapés each): chilli chicken, Kettners mini onion tarts(v), fish cakes with shrimp butter

Add a cheese course...£5/HEAD



CANAPÉ MENU

MENU 1

Chilli chicken

Kettners mini onion tarts (V)

Pumpkin ravioli & sage (V)

Salmon & haddock fish cakes, shrimp butter sauce

Saddle of rabbit, stuffed with prunes

£10/HEAD

MENU 2

Scotch eggs

Kettners mini onion tarts (V)

Duck scones

Wild mushroom pastries (V)

Lobster tortellini

Oysters, Champagne & keta caviar

£15/HEAD

DESSERT CANAPÉ

Rhum baba

Fruit skewer

Lemon tarts

£6/HEAD

Special dietary requirements can be catered for.

Menu subject to change. All seasonal items are subject to availability.

Prices are inclusive of V.A.T. A discretionary 12.5% service charge will be added to your bill.



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