



## RSM PRIVATE DINING ROOM

### DINNER MENU

#### TO START

Soup of the day  
Potted fresh and smoked salmon with grilled sourdough and wild rocket salad  
Pigeon breast with puy lentils, sauce vierge and black pudding  
Venison carpaccio with celeriac remoulade and beetroot  
Poached pear, chicory and Roquefort cheese salad with walnut dressing  
Seared scallop with belly of pork, squid, roasted shallots and balsamic glaze

#### FOR MAINS

Roasted partridge with savoy cabbage, pancetta, creamy polenta and orange, honey jus  
Seared cod fillet with orzo pasta, courgettes, chorizo and lemon veloute  
Char-Grilled 8oz English sirloin steak served with flat mushroom, roasted plum tomato and triple cooked chips  
Suffolk chicken supreme stuffed with buffalo mozzarella, roasted tomatoes, served with aubergine and basil pesto  
Market fish of the day  
Fennel and radish risotto with rocket pesto topped with parmesan shavings

#### SIDE ORDERS £3.60

Balsamic roasted beetroot/ Thyme-buttered savoy cabbage  
Warm fennel and watercress/ Minted green peas/ Creamy mashed potato  
Rocket and parmesan salad/ Sautéed new potatoes/ Triple cooked chips

#### & TO FINISH

Lemon cheesecake with mixed berries compote and lemon sorbet  
Dark chocolate tart with pistachio cream  
Roasted plum and amaretto crumble with mascarpone  
Fresh fruit salad with lemon sorbet  
Homemade selection of ice cream or sorbet  
Trio of English cheese with pear and grape chutney

**Coffee and chocolate included**

**2 COURSES: £34.70**

**3 COURSES: £41.70**

Prices include VAT

If you have any food allergies or intolerances please speak to your waiter