RSM PRIVATE DINING ROOM
DINNER

TO START
Homemade soup of the day
Salmon and haddock fish cakes with wild rocket and tomato salsa
Honey and rosemary baked goat’s cheese
with grilled aubergine and red onion marmalade
Lamb sweetbreads with wild mushrooms, pea puree and maple syrup
Smoked duck, pickled carrots, hazelnuts and caramelised orange
Tian of RSM cured beetroot gravlax, avocado, crème fraiche
and lemon dressing
Risotto Nero with baby squid and sauce vierge

FOR MAINS
Seared stone bass with braised pak choi, samphire
and pomegranate beurre blanc
Peppered fillet of pork with apricot puree, medley of beans, sage mash
and cider jus
Grilled sirloin steak with plum tomato, mushrooms and triple cooked chips
Poached salmon with cucumber, broad beans and potato salad,
caper berry dressing
Marinated rump of lamb, baby vegetables, flageolet beans
and rosemary jus
Chefs risotto of the day (please ask your waiter for today’s special)
Homemade pappardelle with English asparagus and truffle sauce

SAUCES £1.50 each
Bearnaise / Green peppercorn

SIDE ORDERS £3.60 each
Mixed leaves with lemon dressing/ Buttered peas/ Steamed carrots with caraway butter
Medley of greens/ Creamy mashed potato flavoured with truffle
New potatoes with parsley butter/ Triple cooked chips

AND TO FINISH
Summer pudding with clotted cream and berry compote
Chocolate and orange pannacotta
Mixed berries and hazelnut crumble with vanilla ice cream
Eton mess
Fresh fruit salad with lemon sorbet
Home made selection of ice cream or sorbet
British cheese platter with grapes and celery
( O x f o r d b l u e , G o d m i n s t e r o r g a n i c c h e d d a r , W i g m o r e )

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 a manager who will discuss
your requirements with you.