



## RSM PRIVATE DINING ROOM DINNER

### TO START

Homemade soup of the day  
Lobster and Scottish salmon fish cake with tomato salsa  
Chargrilled vegetables terrine, layered of aubergine, courgette and peppers  
with black olives, pimento pepper coulis and goat's curd  
Oriental beef salad, crumbled blue cheese, charred shallots and dried tomato salad  
Heritage tomato and buffalo mozzarella, pesto dressing and red basil cress  
Rabbit terrine, orange jelly, prune puree and watercress salad

### FOR MAINS

Seared seabass fillet, saffron potatoes, roasted cherry tomatoes,  
grilled gem lettuce and dill veloute  
Grilled tofu and watercress salad with braised chicory and sauce vierge (vegan)  
Free range chicken supreme, stuffed with truffle and woodland mushrooms,  
creamed polenta, green beans and a chicken jus  
Seared sea trout fillet, lemon Jersey potato, wilted spinach  
and cauliflower with caper beurre noisette  
21 day aged west country sirloin, grilled plum tomato, game crisps, watercress  
and Portobello mushroom  
Beetroot and goat's cheese risotto, balsamic glaze and candied chilli (V)

### SAUCES £1.50 each

Bearnaise / Green peppercorn

### SIDE ORDERS £3.60 each

Mixed leaves with toasted sunflower seed dressing/ Buttered peas/ Jersey Royals potatoes  
Broccoli with toasted almonds/ Creamy mashed potato flavoured with truffle  
Creamed spinach with shallots and smoked garlic/ Triple cooked chips

### AND TO FINISH

Classic lemon tart with mixed berry compote and lemon crisp  
Sticky toffee pudding with vanilla ice cream  
Trio of chocolate mousse freeze dried raspberries and raspberry sorbet  
Freshly cut seasonal fruit platter  
Home made selection of ice cream or sorbet  
British cheese platter with grapes and celery  
(Oxford blue, Godminster organic cheddar, Wigmore)

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.