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