

RSM Private Dining Menu A

Starters

Pressed ham hock terrine celeriac & truffle remoulade, toasted brioche

Oak smoked salmon with avocado mousse, brown shrimps,
shaved fennel, lemon dressing

Marinated aubergine, pepper & courgette salad with charred Halloumi,
basil oil & balsamic glaze (V)

Homemade soup of the day Served with rustic bread roll & butter

Mains

Fillet of Seabass fillet with curly kale, confit shallots, crayfish tortellini,
shellfish oil, & vermouth sauce

Sun blushed tomato & mozzarella tortelloni pesto cream sauce, baby spinach, (V)

Seared corn-fed chicken supreme beetroot puree, thyme roasted root vegetables,
confit potato, tempura sorrel leaves & port wine sauce.

Desserts

Apple tart with a butterscotch sauce & vanilla cream

Dark and white chocolate mousse layered with Amarena cherries,

Blood orange cheesecake, caramelised orange segments & Cointreau syrup

Fresh fruit salad served with a lemon sorbet

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Lavazza coffee & chocolate mints

2 Courses £31.50

3 Courses £37.50

Prices include VAT

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