

RSM Private Dining Menu

Starters

Pressed ham hock terrine red onion marmalade, toasted brioche

Oak smoked salmon with brown shrimps, seasonal leaves, 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

Pot -roasted cod fillet with grain mustard potatoes, creamed leeks & oyster mushrooms.

Corn- fed chicken fillet, braised spring greens, beetroot puree,
confit potato, truffle cream sauce.

Pea, asparagus & mushroom risotto topped with parmesan and feta (V)

Desserts

Dark chocolate torte with cherry compote & vanilla cream

Pimms summer pudding with clotted cream and mint crisp

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