

# PRIVATE DINING IN TOAD HALL

3 course menu ONLY available for groups of 8-12 guests  
3 COURSES - £45 PER PERSON

## Starters

**Soup of the Day (V/PB\*/NGC\*)**

*Bakery Andante bread & compound butter*

**Crispy Buffalo Fried Chicken**

*Buffalo-coated buttermilk fried chicken, served with Chef's delectable blue cheese sauce*

**MULLED BEETROOT TARTE TATIN (V)**

*Whipped feta, candied walnuts, pickled blackberries*

## Mains

**SLOW COOKED SCOTTISH OX CHEEK**

*Rosti potato, caramelised cauliflower, pickled mustard seeds, mizuna leaves*

**BBQ'S BUTTERNUT SQUASH (V/NGC)**

*Warmed barley, celeriac purée, Jerusalem artichoke*

**SEA BASS FILLET (NGC)**

*Roast cauliflower purée, cauliflower couscous, samphire, herb oil*

**8oz SIRLOIN STEAK (NGC) (£5 Supplement)**

*Roast mushroom, roast tomato, seasoned fries - PEPPERCORN or RED WINE JUS*

## Desserts

**TOFFEE APPLE CRUMBLE TART (V)**

*Praline crisp caramel & chocolate sauce*

**STICKY TOFFEE PUDDING (V)**

*Warm caramel sauce, clotted cream ice cream*

**CHOCOLATE CHEESECAKE (NGC)**

*Cherry compote, spiced oat crumb*

**SELECTION OF SORBETS (V/NGC)**



(V) Vegetarian (NGC) Non Gluten Containing *Although every effort*

*is made to provide allergen free meals, we use products in our kitchen that contain them and we cannot rule out contamination. If you suffer from any allergies or food intolerances please let your server know when placing your order.*