

Exclusively Yours

EST



1858

NETLEY HALL

Private Dinners Menu

STARTER

Crispy Belly Pork on an apple fritter with a cider sauce (GF)

Smoked Salmon and King Prawn Terrine, citrus jelly and rustic bread (P)

Creamy Wild Mushroom tart topped with blue cheese crumb, served with a crisp salad (V)

SORBET

Raspberry | Blackcurrant | Passion Fruit | Mango | Orange | Lemon

MAINS

All served with a medley of vegetables.

Pan Fried 6oz Ribeye Steak, Jenga chips and a pink peppercorn Sauce (GF)

Honey Roast Duck Breast, carrot puree, dauphinoise potatoes and a blackberry jus (GF)

Lamb Rump with a minted lamb cutlet, fondant potato and a rich rosemary sauce (GF)

Salmon fillet, Tempura vegetables, Parmenter potatoes with a white wine and lime cream sauce (P)

Fillet Beef Wellington, beef fillet with a mushroom duxelle wrapped in puff pastry with a red wine jus

DESSERT

Millionaires Tart, Caramel topped with chocolate ganache served with clotted cream ice cream and gold glitter (V)

Toffee Apple Crème brûlée with heart shaped shortbread (V)(GF)

Selection of local cheeses, celery, grapes, apple chutney and biscuits (V)(GF)

(GF) Gluten Free (V) Vegetarian (VE) Vegan (D) Dairy (P) Pescatarian