

# PRIVATE DINING

## THE LIBRARY



[V] VEGETARIAN | [VE] VEGAN OPTION AVAILABLE ON REQUEST | [GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

### STARTERS

#### SESAME CHICKEN SATAY

grilled chicken breast with with a peanut satay sauce, wild & jasmine rice and and soused vegetables

#### TOMATO & BASIL BRUSCHETTA <sup>[V]</sup><sup>[GFO]</sup>

toasted rustic bread topped with almond pesto, heritage tomatoes, kalamata olives and buffalo mozzarella

#### BURRATA AND GRILLED PEACH SALAD <sup>[V]</sup>

with fresh basil, toasted hazelnuts and a honey, balsamic & chilli dressing

#### PAPRIKA & THYME SPICED KING PRAWNS

with roasted red peppers, yellow courgettes, mixed grains, fresh pomegranate, honey mustard dressing and lemon creme fraiche

#### FETA, MINT & COURGETTE SALAD <sup>[V]</sup>

with a honey, balsamic & chilli dressing and toasted almonds

#### CRISPY CHILLI BEEF

in a sweet & spicy sauce with toasted cashews and a snow pea & sesame salad

### MAINS

#### WILD MUSHROOM & MASCARPONE STUFFED CHICKEN <sup>[GFO]</sup>

with pan fried girolles, thyme roasted fondant potato, tenderstem broccoli and confit garlic & sage cream sauce

#### PAN-FRIED SEA BREAM

with tomato and chilli sambal, wild & jasmine rice, butternut squash & snowpea, choo chee curry and a crispy coconut king prawn

#### TENDERSTEM BROCCOLI & HERITAGE TOMATO PAPPADALLE <sup>[V]</sup><sup>[VE]</sup>

with kalamata olives, red onions, toasted pine nuts and fig balsamic

#### FILLET STEAK MEDALLIONS

on puff pastry and mushroom duxelle with dauphinoise potatoes, wilted spinach, crumbled blue cheese and a red wine & rosemary jus

#### LANCASHIRE CHEESE & ONION PIE <sup>[V]</sup>

with a lancashire cheese & tarragon sauce, chunky chips and mixed leaf salad

#### MALAYAN CHICKEN <sup>[V]</sup><sup>[VE]</sup><sup>[GFO]</sup>

chargrilled chicken breast in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers served with wild & jasmine rice and a homemade flatbread

### DESSERTS

#### STICKY TOFFEE PUDDING <sup>[V]</sup><sup>[GFO]</sup>

with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream

#### DARK CHOCOLATE & CLEMENTINE TORTE <sup>[GF]</sup><sup>[VE]</sup>

served with vegan vanilla ice cream

#### CHOCOLATE VOLCANO <sup>[V]</sup>

warm chocolate pudding with a goey chocolate fondant centre served with pistachio ice cream

#### ROASTED PEACHES <sup>[V]</sup>

with honey & rose water syrup, orange & thyme mascarpone, hazelnut granola and sweet orange biscuit

**40<sup>00</sup> PER PERSON**

**3 COURSES**

please choose three starters, mains and desserts to offer as choices to your guests

albert's  
STANDISH

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