

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 [V] [GFO]

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

GOATS' CHEESE & BABY PEAR SALAD [V]

crispy goats' cheese fritters with with mulled baby pears, braised chicory, mixed leaves, candied pecans and a fig & chilli jam

MUSHROOMS ON TOAST [V] [GFO]

pan-fried wild mushrooms on toasted rustic bread with white truffle oil

SMOKED MACKEREL PÂTÉ [GFO]

pickled cucumber and sourdough crostini

MINI BANGERS & MASH

mini cheshire pork sausages with spring onion mash, crispy shallots and red wine jus

MAINS

WILD MUSHROOM & MASCARPONE STUFFED CHICKEN [GFO]

with pan fried girolles, spring onion mash, french beans and confit garlic & sage cream sauce

PAN-FRIED SEA BREAM [GFO]

with summer squash choo chee curry, jasmine rice, tomato chilli sambal and a crispy coconut king prawn

HERITAGE TOMATO & SPINACH PAPPADELLE [V] [VE]

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

FILLET STEAK MEDALLIONS

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

LANCASHIRE CHEESE & ONION PIE [V]

with a lancashire cheese & tarragon sauce, chunky chips and french beans

MALAYAN CHICKEN [V] [VE] [GFO]

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 [V] [GFO]

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

DARK CHOCOLATE & CLEMENTINE TORTE [GF] [VE]

served with vegan vanilla ice cream

CHOCOLATE VOLCANO [V]

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

BLUEBERRY & ALMOND FRANGIPANE TART [V]

with a blueberry compôte & vanilla mascarpone

40⁰⁰ 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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