

# PRIVATE DINING

## THE LIBRARY



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

### STARTERS

**SPICED COCONUT & SWEETCORN SOUP** [VE] [GFO]  
with sesame toast

**KING PRAWN SPRING ROLL**  
with a sweet mirin, chilli & spring onion dip

**SLOW ROASTED TOMATO BRUSCHETTA** [V] [VEO] [GFO]  
with heritage tomatoes, confit garlic, buffalo mozzarella,  
pesto and rocket & basil salad  
[GFO +1.00]

**MUSHROOMS ON TOAST** [V] [VEO] [GFO]  
pan-fried wild & field mushrooms with garlic & cream on  
toasted rustic bread and white truffle oil  
[GFO +1.00]

**CHICKEN PAPPARDELLE**  
in a pancetta & confit garlic cream with toasted pine nuts,  
pesto and mini garlic bread

**WARM FOCACCIA WITH SERRANO HAM**  
focaccia bread baked with mozzarella, tomato,  
confit garlic butter and serrano ham

### MAINS

**MONKFISH THERMIDOR**  
monkfish tail in a chorizo, nduja & paprika crumb, with  
saffron potato fondant, buttered spinach, thermidor sauce  
and tempura samphire

**LENTIL & SPINACH PIE** [VE]  
vegan shortcrust pastry with lentils, kidney beans and  
wild mushrooms, served with chunky chips,  
french beans and vegan red wine gravy

**LANCASHIRE CHEESE & ONION PIE** [V]  
with a lancashire cheese & tarragon sauce,  
chunky chips and french beans

**8OZ SIRLOIN STEAK** [GFO]  
served medium with homemade chunky chips and  
peppercorn sauce  
[SUPPLEMENT +5.00]

**WILD MUSHROOM & MASCARPONE  
STUFFED CHICKEN** [GF]  
with confit garlic & sage cream sauce,  
truffle & spring onion mash and french beans

**MALAYAN CHICKEN** [V] [VEO] [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  
chargrilled flatbread

### DESSERTS

**STICKY TOFFEE PUDDING** [V] [GFO]  
with butterscotch sauce, toasted pecans and  
longridge farm's vanilla ice cream

**CHOCOLATE VOLCANO** [V]  
warm chocolate pudding with a gooey chocolate  
fondant centre served with longridge farm's vanilla ice cream

**DARK CHOCOLATE &  
CLEMENTINE TORTE** [VE] [GF]  
served with vegan vanilla ice cream

**LIME & COCONUT  
CHEESECAKE**  
with mango purée, flaked coconut and  
raspberry sorbet

**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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