

QV

P R I V A T E D I N I N G

H O W T O O R D E R

please select one of the following set menus for your party



you are welcome to pick & choose from across the menus to create your own set menu with one option per course

please note that costs will vary according to the dishes that you select



we are very happy to cater for all dietary requirements
though please note that these must be confirmed in advance of your event

please note that all of our menus are seasonal & subject to change

please ask should you require a full list of allergens



a service charge of 12.5% is applicable to all food & drinks

A P E R I T I F S



T H E Q V A P E R I T I V O

£8.5

sloe berry cordial, lemon, campari & prosecco

champagne £14 ~ prosecco £8.5

seasonal bellini £9

negroni £10.5

F O R T H E T A B L E

cod's roe, radishes & carrots £8.5/plate

oysters £2.5



P R E - D I N N E R C A N A P É S

£9 pp for 3

£12pp for 4

please choose from the following

chicken & duck liver pâté, crostini

artichoke. goat's curd, mint, crostini

cod's roe, almonds & baby gem

smoked eel toasts

A U T U M N S E T M E N U S

*please select one menu for the whole party to share.
vegetarian, vegan or pescatarian guests are catered for separately*

£40

cured salmon, beetroot & horseradish salad

baked marinated chicken, roast pumpkin, onion, mint & bitter leaves
new potatoes

buttermilk pudding, lemon curd & strawberry preserves

£50

chicken & duck liver pate, pickles & toast

sirloin, pickled walnuts, horseradish & watercress
rosemary roast potatoes

almond tart, apricot preserves, cinnamon custard & jersey cream

£60

stichelton, pear, quince & walnut salad

rack of lamb, watercress, parsley & anchovy sauce
gratin dauphinoise

st emilion au chocolat

SIDES

(costs per person)

seasonal greens 2.5 ~ green salad 2.5 ~ new potatoes 2.5 ~ roast potatoes 2.5

A U T U M N F E A S T S

the following menus are designed as 'feasting' style menus, with each course served on large dishes for your party to share. please select one menu for the whole party to share.

£45

fennel, orange, bitter leaves & goat's curd
beetroot & soft boiled egg salad
game terrine, toast, pickles & co.

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chicken pie
mash & spring greens

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a tumble of meringue, cream & berry compotes

£55

fennel, orange, bitter leaves & goat's curd
chicken & duck liver pate, pickles & toast
cured salmon & beetroot salad

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roast, marinated leg of pork, grilled bitter leaves & sage
roast rosemary potatoes, spring greens

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a tower of chocolate brownies, cream & fudge sauce

the QV feast

£65

fennel, orange, bitter leaves & goat's curd
beetroot & soft boiled egg salad
chicken & duck liver pâté, pickles & toast
stichelton, pear, quince & walnut salad

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butterflied leg of lamb
pumpkin & potato gratin, spring greens

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a whole sticky toffee pudding, custard & cream

MAIN COURSE FISH OPTIONS

*please choose one option for all pescatarian guests in your party
please confirm required numbers in advance of your party*

cod, olive oil mash & gremolada ~ £40pp

hake, parsley & anchovy sauce ~ £50pp



VEGETARIAN MENU

please confirm required numbers in advance of your party

£40

stichelton, pear, quince & walnut salad

baked radicchio, fennel, celery, aubergine & feta salad

VEGAN MENU

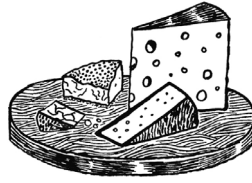
please confirm required numbers in advance of your party

£40

pear, quince & walnut salad

spaghetti, black olives, garlic, roast onions & herbs

CHEESE



£11

a selection of british cheese served on large plates to share

PETIT FOURS

chocolate truffles £2.5 each

COFFEE & TEA

£12/pot

