

PRIVATE DINING

**chef experience**

*Rotherham House*

**Fine dining experience**

Indulge menu £65pp

Prestige menu £80pp

**Specific cuisines**

Mexican cuisine

Greek cuisine

Italian cuisine

Afternoon Tea

BBQ

All £50pp

**Other options**

Cooked breakfast £30pp

Buffet: Standard £35pp

Buffet: Premium £45pp

# PRIVATE DINING

## **chef experience**

### *prestige menu*

#### **Starters:**

- Aged beef tatar served with golden yolk, pickled shalots finished with herb emulsion and and crispy sourdough crostini
- Scottish salmon pastrami marinated in Japan whiskey served with celeriac remoulade, chive oil and crostini
- Classic cheese arancini served on bed of tomato and basil fondue finished with basil emulsion and finished with aged parmesan snow
- Pan roasted king scallops served with crispy black pudding on bed of parsnip puree and parsnip crisps finished with chive oil
- Grilled chicken peanut bang bang skewer served with kewpie and pickled cucumber salad

#### **Mains:**

- Pan roasted chicken breast served with Pomme puree seasonal buttered greens and finished with chicken and yeast sauce split with chive oil
- Pan fried hake filet served with peas, beans and asparagus finished with mussels white wine sauce finished with caviar and green oil
- Pork 3 ways ( filet , belly and black pudding ) served with apple sauce buttered greens and mustard mash finished with pork sauce
- Filet of beef served with crispy potato pave served with greens and peppercorn sauce
- Bake celeriac served on bed of pearl barley risotto finished with shallot puree and black garlic emulsion

#### **Sweets:**

- Lemon poset served with butter biscuits, raspberry sorbet and white chocolate ganache
- Triple chocolate Brownie served vanilla ice cream
- Basque cheesecake served with coffee profiterol finished with sherry soaked raisins

# PRIVATE DINING

## **chef experience**

## *indulge menu*

### **Starters:**

- Traditional runny golden yolk scotch egg served with home made piccalilli and dressed salad
- Goat cheese mousse served on grilled brioche, soft pear and toasted walnuts with blossom honey
- Chicken liver parfit served with chutney, grilled brioche and crispy rocket
- Crispy pork and black pudding croquette served with celeriac remoulade finished with pickled shallots
- Crispy calamari served with sweet chilli and side asian slaw

### **Mains:**

- 8 oz Rump Steak served pink served with home made bistro chips, grilled tomato and mushroom finished with peppercorn sauce
- Chicken breast served on buttered cabbage and pancetta served with herb crushed new potato finished with jus
- Salmon Supreme served on bed of pomme puree finished with creamy leeks , peas and chorizo cassoulet
- Slow braised Pork Belly in cider served with sticky red cabbage, pomme puree finished with honey carrots and pork reduction sauce.

### **Sweets:**

- Classic creme brulee served with home made butter biscuits and fresh fruit finished with burnt sugar top
- Home made warm double chocolate cookiedough served with salted caramel sauce and finished with vanilla ice cream
- American style cheesecake served with berry compote