

# THE HIND'S HEAD

BRAY

## PRIVATE DINING MENUS

### III COURSE MENU

JERUSALEM ARTICHOKE AND SPINACH TART  
Garlic butter, persillade and mushroom cream (v)

ROAST DUCK BREAST  
Beetroot, pearl barley and turnips

WARM CHOCOLATE PUDDING  
Orange, chocolate soil and vanilla ice cream (v)

TEA, COFFEE  
Petit fours\*

48.00

### IV COURSE MENU

POACHED SMOKED HADDOCK  
Leek and charlotte potato soup, quail egg and chive oil

JERUSALEM ARTICHOKE AND SPINACH TART  
Garlic butter, persillade and mushroom cream (v)

ROAST DUCK BREAST  
Beetroot, pearl barley and turnips

POACHED PLUM AND ALMOND TART  
Sherry ice cream\* (v)

TEA, COFFEE  
Petit fours\*

56.00

### V COURSE MENU

PEA AND HAM SOUP, SCOTCH EGG

LAPSANG SOUCHONG TEA-SMOKED SALMON  
Sour cream butter and soda bread

SCALLOP TARTARE  
Exmoor caviar, white chocolate and langoustine oil\*

ROAST SADDLE OF HIGHLAND VENISON  
Spiced red cabbage, star anise, pear and celeriac\*

BAKED CUSTARD  
Golden syrup, oats and honey (v)

TEA, COFFEE  
Petit fours\*

68.00

Please choose one menu for the whole group. Fish and vegetarian options available for guests with dietary requirements.

(v) Vegetarian \*These dishes contain nuts.

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team.

Dishes are subject to change during menu transition period. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.