

THE HIND'S HEAD

BRAY

PRIVATE DINING MENUS

III COURSE MARY MENU

MUSHROOM PARFAIT

Pickled mushrooms, wild rice and butter milk loaf (v)

DUCK BREAST

Pickled beetroot, pearl barley and turnips

CHERRY BAKEWELL

Yoghurt ice cream* (v)

TEA, COFFEE

Petit fours*

48.00

IV COURSE ALEYN MENU

DUCK AND GUINEAFOWL 'EN CROUTE'

Pistachio, prune and celeriac remoulade*

LAPSANG SOUCHONG TEA-SMOKED SALMON

Sour cream butter and soda bread

ROAST STONE BASS

Ragout of celeriac, watercress and red wine sauce

QUAKING PUDDING

Cinnamon, nutmeg and compressed apple (v)

TEA, COFFEE

Petit fours*

56.00

V COURSE ELIZABETH MENU

PEA AND HAM SOUP, SCOTCH EGG

Mustard mayonnaise

VENISON CARPACCIO

Horseradish cream, parmesan and caper vinaigrette

SCALLOP WALDORF

Celery, walnut dressing, sea vegetables and dill oil*

BEEF A LA MODE

Braised Ox cheek, black truffle, oyster leaf and champ mash

WARM CHOCOLATE PUDDING

Orange, chocolate soil and vanilla ice cream (v)

TEA, COFFEE

Petit fours*

68.00

~ ALTERNATIVE MAIN COURSE ~

10 OZ HEREFORD RIBEYE

Steak sauce and triple cooked chips

12.50 supplement

~ OPTIONAL COURSE ~

A SELECTION OF THREE BRITISH CHEESES 13:00

Pear chutney and brown bread crackers with sour cherry and pecan bread*

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.