

THE HIND'S HEAD

BRAY

PRIVATE DINING MENUS

III COURSE MARY MENU

DUCK & GUINEAFOWL 'EN CROUTE'
Pistachio, prune and celeriac remoulade*

ROAST STONE BASS

Ragout of celeriac, watercress and red wine sauce

PUMPKIN & ORANGE CRUMBLE

Vanilla Ice cream*

TEA, COFFEE

Petit fours*

48.00

IV COURSE ALEYN MENU

DUCK & GUINEAFOWL 'EN CROUTE'
Pistachio, prune and celeriac remoulade*

LAPSANG SOUCHONG TEA-SMOKED SALMON

Sour cream butter and soda bread

OXTAIL & KIDNEY PUDDING

WARM CHOCOLATE PUDDING (15 min.)

Orange, chocolate soil and vanilla ice cream (v)

TEA, COFFEE

Petit fours*

56.00

V COURSE ELIZABETH MENU

PEA & HAM SOUP, SCOTCH EGG
Mustard mayonnaise

LAPSANG SOUCHONG TEA-SMOKED SALMON

Sour cream butter and soda bread

POTTED BROWN SHRIMP

Shrimp butter, mace, sea vegetables and grilled bread

BEEF A LA MODE

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

CHOCOLATE FOOL

Cardamom, chocolate, cocoa nibs and blood orange sorbet (v)

TEA, COFFEE

Petit fours*

68.00

~ ALTERNATIVE MAIN COURSE ~

10OZ 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.