

# THE HIND'S HEAD

BRAY

## PRIVATE DINING MENUS

### III COURSE MARY MENU

COD BRANDADE

Smoked cod roe, pickled lemon and fennel salad

CHICKEN, HAM & LEEK PIE

Whole grain mustard and spiced red cabbage\*

PUMPKIN & ORANGE CRUMBLE

Vanilla Ice cream\*

TEA, COFFEE

Petit fours\*

48.00

### IV COURSE ALEYN MENU

SMOKED CHICKEN LIVER PARFAIT

Sour cherry, nasturtium and crispy shallots

CONFIT BUTTERNUT SQUASH

Goats curd, pickled raisin and Hedsor honey

ROAST STONE BASS

Mussel and saffron broth with pickled vegetables

QUAKING PUDDING

Cinnamon, nutmeg and compressed apple (v)

TEA, COFFEE

Petit fours\*

56.00

### V COURSE ELIZABETH MENU

PEA & HAM SOUP, SCOTCH EGG

Mustard mayonnaise

CONFIT BUTTERNUT SQUASH

Goats curd, pickled raisin and Hedsor honey

ROAST SCALLOPS

Black pudding and curried cauliflower

ROAST CHICKEN

Leeks, smoked almonds and spiced celeriac puree\*

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

18.00 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 set 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.