

# THE HIND'S HEAD

BRAY

## PRIVATE DINING MENUS

### III COURSE MARY MENU

SPICED BUTTERNUT SQUASH SOUP  
Rosemary, hazelnuts and pumpkin oil\* (v)

CHICKEN, HAM & LEEK PIE  
Whole grain mustard and Cornish new potatoes

LEMON TART  
Raspberry and verbena sorbet (v)

TEA, COFFEE  
Petit fours\*

48.00

### IV COURSE ALEYN MENU

SMOKED CHICKEN LIVER PARFAIT  
Sour cherry, nasturtium and crispy shallots

SMOKED GOATS CURD SALAD  
Beetroot, pear and pumpkin seeds

ROAST COD  
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

SMOKED GOATS CURD SALAD  
Beetroot, pear and pumpkin seeds

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

CHICKEN & SMOKED BACON  
Grilled lettuce, broad beans and mint oil

CHOCOLATE MOUSSE  
Almond biscuit, raspberry sauce and hazelnut ice cream\* (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. Vegetarian and Pescatarian 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. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.