

THE HIND'S HEAD

BRAY

PRIVATE DINING MENUS

III COURSE MARY MENU

MUSHROOM SOUP
Chive oil (v)

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

QUAKING PUDDING
Cinnamon, nutmeg and compressed apple (v)

FRESHLY BREWED COFFEE, TEA
Petit fours*

48.00

IV COURSE ALEYN MENU

PEA & HAM SOUP, SCOTCH EGG
Mustard mayonnaise

SMOKED GOATS CURD SALAD
Beetroot, pear and pumpkin seeds

ROAST PLAICE
Girolles, pickled cucumber, brown shrimp and mustard cream

STRAWBERRY TRIFLE
Green tea, saffron custard and hazelnut praline*

FRESHLY BREWED COFFEE, TEA
Petit fours*

56.00

V COURSE ELIZABETH MENU

PEA & HAM SOUP, SCOTCH EGG
Mustard mayonnaise

SMOKED GOATS CURD SALAD
Beetroot, pear and pumpkin seeds

EARL GREY 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 hazel nut ice cream*

FRESHLY BREWED COFFEE, TEA
Petit fours*

68.00

~ ALTERNATIVE MAIN COURSE ~

10OZ HEREFORD RIBEYE
Steak sauce and French fries

18.50 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 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. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.