

# THE HIND'S HEAD

BRAY

## PRIVATE DINING MENUS

### III COURSE MARY MENU

#### CHESTNUT VELOUTÉ

Powdered duck, pickled orange, hazelnuts, smoked chestnuts\*

#### SMOKED GUINEA FOWL & CHICKEN PIE

Shiitake mushroom, sage, mashed potatoes

#### QUAKING PUDDING

Cinnamon, nutmeg and compressed apple (v)

#### FRESHLY BREWED COFFEE, TEA

Petit four\*

48.00

### IV COURSE ALEYN MENU

#### PEA & HAM SOUP, SCOTCH EGG

Mustard mayonnaise

#### CONFIT BUTTERNUT SQUASH

Goats curd, pickled raisins and Hedsor honey

#### ROAST COD

Kale, confit fennel, cider butter sauce

#### BLUEBERRY TRIFLE

Sherry, mirabelle compote and saffron custard

#### FRESHLY BREWED COFFEE, TEA

Petit four\*

56.00

### V COURSE ELIZABETH MENU

#### PEA & HAM SOUP, SCOTCH EGG

Mustard mayonnaise

#### CONFIT BUTTERNUT SQUASH

Goats curd, pickled raisins and Hedsor honey

#### EARL GREY TEA-SMOKED SALMON

Sour cream butter and soda bread

#### BEEF A LA MODE

Braised ox cheek, black truffle and parsnip cannon

#### CHOCOLATE WINE

Millionaire shortbread\* (v)

#### FRESHLY BREWED COFFEE, TEA

Petit four\*

68.00

#### ~ ALTERNATIVE MAIN COURSE ~

#### 10OZ HEREFORD RIBEYE

Steak sauce and triple cooked chips

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. 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.