# THE HIND'S HEAD

# PRIVATE DINING MENUS

#### III COURSE MARY MENU

PORK LOIN TERRINE Juniper and Szechaun spice, pistachios, piccalilli\*

CHICKEN & CELERIAC
Smoked almonds, leeks, Alsace bacon\*

QUAKING PUDDING Cinnamon, nutmeg, compressed apple (v)

FRESHLY BREWED COFFEE, TEA

Petit four

48.00

## IV COURSE ALEYN MENU

MINI PEA & HAM SOUP
Ham hock, Alsace bacon, mint oil
&
SCOTCH EGG
Mustard mayonnaise

PORK LOIN TERRINE

Juniper and Szechaun spice, pistachios, piccalilli\*

CHICKEN & CELERIAC
Smoked almonds, leeks, Alsace bacon\*

QUAKING PUDDING
Cinnamon, nutmeg, compressed apple (v)

FRESHLY BREWED COFFEE, TEA

Petit four

61.00

#### V COURSE ELIZABETH MENU

PEA & HAM SOUP
Ham hock, Alsace bacon, mint oil
&
SCOTCH EGG
Mustard mayonnaise

CONFIT BUTTERNUT SQUASH
Goats curd, pickled raisins, Hedsor honey

SMOKED SALMON

Earl Grey tea-smoked, sour cream butter, soda

bread

ROAST DUCK BREAST Wild garlic, asparagus and celeriac choucroute

CHOCOLATE WINE
Millionaire shortbread\* (v)

FRESHLY BREWED COFFEE, TEA

Petit four

75.00

#### ~ ALTERNATIVE MAIN COURSE ~

HEREFORD PRIME GRILLED RIBEYE
Triple-cooked chips, steak sauce

18.50 supplement

#### ~ OPTIONAL COURSE ~

A SELECTION OF THREE BRITISH CHEESES

Pear chutney and brown bread crackers with sour

cherry and pecan bread\*

15.00 supplement

Please choose one set menu from the above for the whole group.

We can adapt menus for dietary requirements including for vegetarians and pescatarians.

### BESPOKE III & IV COURSE SET MENU

We are able to create a bespoke III or IV course set menu from dishes listed on our a la carte menu on request.

The menu will be charged as per the a la carte prices for each dish.

One set menu will be required for the whole group.

All private dining menus include bread & butter, freshly brewed coffee, tea and petits fours.