



The Cavendish

London

## Private Dining Menus - PACKAGE

Price per person (min 10pax)  
Incl. room hire & ½ bottle of house wine

*Please select one dish from each of the course options below for whole group.  
An alternative vegetarian dish may also be selected where required.*

*For individual menu choice £5 supplement will apply and group can choose from 4 items in each course.  
Pre-orders essential*

### **Starter**

Cream of broccoli soup, Paxton & Whitfield Cashel Blue Cheese dressing  
Home cured Scottish salmon, lemon and dill crème Fraiche dressing, Rocket & caper salad  
Green pea & Wicks Manor ham tart, micro leaf salad  
Gressingham duck terrine, apricots, orange compote, toasted Farmhouse bread  
Chicory & spiced pear salad, blue cheese dressing (v)

### **Main Course**

Scottish salmon steak, parsley mash, Pernod & lemon grass sauce  
Scottish Halibut & tiger prawn fishcake, Haines farm free range poached egg, hollandaise sauce  
Devon Rose slow cooked chicken breast, crushed potato with Wicks Manor ham, Pea broth  
West Country roast pork loin, black pudding & potato cake, apple & tarragon purée, Red wine sauce  
Crispy lasagne, vegetable ratatouille, tomato and basil sauce, mozzarella (v)  
Sautéed spinach & cottage cheese pasty, mustard cress (v)

### **Dessert**

Vanilla crème Brulée, seasonal berries  
Bread & butter pudding, vanilla custard  
Raspberry frozen soufflé, seasonal berries  
Sticky toffee pudding, butterscotch sauce  
Bakewell tart, clotted cream ice cream

### **Coffee and Chocolate Truffles**