

# *Private Dining Menu*

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## *Starters*

White onion soup, quinoa, apple, hazelnuts

Beetroot, goat's cheese, blackberries, walnuts, truffle

Suffolk chicken terrine, spiced mayonnaise, charred onion, raisins

Kiln roast salmon, taramasalata, celeriac, apple, rye

## *Mains*

Ricotta gnocchi, squash, turnips, salsify, sprout leaves

Loin of Scottish red deer, bolognese, crosnes, quince, red wine jus

Suffolk chicken, black cabbage, cauliflower and pine nuts

Brixham hake, octopus, garlic sausage, braised white beans

## *Sides 4*

Black cabbage, bacon / Creamed spinach

Honey glazed carrots / New potatoes, seaweed

Thrice cooked chips / French fries

Gem and mixed onion salad

## *Desserts*

Coconut panna cotta, passion fruit, mango, white chocolate

Custard tart, banana ice cream, peanut praline

Sticky toffee pudding, spiced apple, vanilla ice cream, tonka crumble

Milk chocolate mousse, salted caramel, almonds, malt ice cream

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Private Dining Menu priced at £45 per person including coffee / tea and petits fours  
Optional cheese course available at a £8 supplement per person

For all enquiries or to make a reservation just contact Paula  
07900 677 051 / paula@etmgroup.co.uk



**PALM ROOMS**  
AT AVIARY