

## Private Dining Menu 1

### For Starters

**Roasted Butternut Squash & Red Pepper Soup (v)**

**Oak Smoked Salmon, Beetroot, Horseradish, Rye Bread**

**Duck & Orange Parfait, Burnt Orange, Ciabatta Croutes**

### The Main Event

**Confit Belly Pork, Sage & Onion Crushed Potatoes, Roasted Carrots, Apple & Cardamom Velouté**

**Oven Baked Salmon Supreme, Creamed Potatoes, Garden Peas, Broad Beans, White Wine Sauce**

**Wild Mushroom & Baby Spinach Risotto, White Truffle, Aged Parmesan (v)**

### To Finish

**White Chocolate & Raspberry Mousse, Hazelnut Shortbread**

**Classic Apple & Blackberry Crumble, Vanilla Ice Cream**

**Selection of Cheese & Biscuits**

## Private Dining Menu 2

### For Starters

**Cream of Mushroom Velouté, Tarragon Cream (v)**

**Smoked Haddock & Spring onion fishcakes, Lemon Caper Mayonnaise**

**Smoked Chicken & Avocado Salad, Crispy Bacon, Gem Lettuce, Raspberry Vinaigrette**

### The Main Event

**Oven Baked Chicken Supreme, Fondant Potato, Wild Mushroom & Spinach Fricassee, Red Wine & Pancetta Jus**

**Pan Roasted Pave of Cod, Saffron Mashed Potato, Shellfish Chowder**

**Truffle 'Mac & Cheese', Taleggio Beignets, Parmesan Crisps, Baby Leaf Salad (v)**

### To Finish

**Classic Lemon Tart, Raspberry Sorbet, Crushed Raspberry Sauce**

**Sticky Toffee pudding, Vanilla Ice Cream**

**Selection of Cheese & Biscuits**

## Private Dining Menu 3

### For Starters

**Leek & Potato Velouté, Chive Cream, Crispy Potato**

**Thai Spiced Eyemouth Crab, Mango Salsa, Poppadom Crackers**

**Open Tartlet of Crispy Goats Cheese, Caramelised Onion & Rocket, Vine Ripened Tomatoes, Balsamic Reduction (v)**

### The Main Event

**Slow Cooked Featherblade of Beef, Buttery Mash, Seasonal Vegetables, Bourguignon Jus**

**Pan Roasted Fillet of Hake, Gnocchi, Samphire, Lemon Butter Sauce**

**Open Lasagne of Provençale Vegetables, Marinated Olives, Confit Tomatoes, Baby Basil (v)**

### To Finish

**Warm Chocolate Brownie, Pistachio Ice Cream, Candied Pistachios**

**Baked Vanilla Cheesecake, Lemon & Blueberry Syrup, Mascarpone**

**Selection of Cheese & Biscuits**

Please inform hotel of your menu choices at least two weeks prior to your event date.  
Please inform hotel of any specific dietary requirements in your party.  
Rate is currently inclusive of VAT at the current government prevailing rate



DOXFORD HALL  
HOTEL & SPA

## Private Dining Menu 4

Doxford Hall Hotel & Spa,  
Chathill, Alnwick,  
Northumberland NE67 5DN

[www.doxfordhall.com](http://www.doxfordhall.com)

### For Starters

**Tuscan Style Bean, Pancetta & Tomato Soup**

**Cured & Charred Fillet of Mackerel, Fennel Salad, Pickled Potatoes, Herb Mayonnaise**

**Caramelised Onion Arancini, Tomato Fondue, Basil Crisps (v)**

### The Main Event

**Slow Cooked Shoulder of Lamb, Confit Garlic Mash, Ratatouille, Salsa Verde**

**Pan Roasted Fillet of Seabass, Herb Crushed Potatoes, Sauce Vierge**

**Pea & Shallot Tortellini, White Wine Cream, Feta, Pea Shoot Salad (v)**

### To Finish

**Dark Chocolate & Espresso Tart, Espresso Chantilly, Café Latte Ice Cream**

**Vanilla & Raspberry Crème Brûlée, White Chocolate Cookies**

**Selection of Cheese & Biscuits**

Please inform hotel of your menu choices at least two weeks prior to your event date.  
Please inform hotel of any specific dietary requirements in your party.  
Rate is currently inclusive of VAT at the current government prevailing rate