

# **RANDOM HALL**

## **Private Party Seated Menu Options**

**3 Courses @ £32.00 per Person**

**2 Courses @ £26.00 per Person**

### **Starters to Choose from**

Homemade Soup of your Choice

Salmon Mousse Wrapped in Smoked Salmon & Spinach, Pickled Cucumber

Chicken Liver Parfait, Red Onion Pickle, Brioche

Ogen Melon, Pink Grapefruit, Ginger Syrup

Cucumber Ribbons with Prawns in Lemon Mayonnaise

Smoked Duck and Celeriac Timbale, Pine Nut Dressing

Ham Hock Terrine, Pistachios, Baby Leeks, Piccalilli

### **Main Courses to Choose from**

Roasted Stuffed Pork Belly, Sage and Apple, Cider Glaze, Roast Potatoes

Chicken Breast, Thyme & Shallot, Mushrooms and Madeira, Dauphinoise Potatoes

Roast Sirloin of Beef, Red Wine and Horseradish, Roast Potatoes

Seared Fillet of Seabass, Pea Puree, Cherry Tomatoes, Crushed Potato Cake

Slow Cooked Lamb Steak, Borlotti Beans, Garlic, Rosemary, Dauphinoise Potatoes

Mushroom, Spinach & Butternut Squash Wellington, Thyme Jus, Potato Cake

### **Desserts to Choose from**

Baileys Crème Brulee with Shortbread

Summer Berries in Champagne Jelly, Vanilla Pod Cream

Chocolate and Raspberry Trifle, Tia Maria Mousse

Fresh Berry Pavlova, Crème Fraiche and Strawberry Coulis

Salted Caramel and Banana Cheesecake with Coffee Cream

Chilled Coconut Rice Pudding Pot and Berry Compote

Italian Lemon Tart, Raspberries and Clotted Cream

Please advise our staff of any Allergies or Dietary Requirements

Prices above include 20% VAT

10% discretionary Service Charge will be added to your bill