

Georgian Private

Dining

The fine Georgian Dining Room, with its splendid alcove servery by Gillow of Lancaster, can be hired for smaller more intimate dining, surrounded by portraits of the Clifton Family.

Between sixteen and twenty people can dine like royalty for an inclusive price of **£60 per head**, which includes a four course dinner with bubbly on arrival.

Private hire is from 7pm - 11pm.

NB: Excludes wedding receptions and Saturdays in season.



Georgian Dining Menu

Please make one choice from each course to make up your set dinner menu.

A vegetarian selection is always available as an alternative

STARTER CHOICES

Prawn and crayfish cocktail served with brown bread, butter and marie rose

Tomato and roasted red pepper soup served with artisan roll (V)

Chicken Liver pate bruschetta

Ham hock and pea terrine served with homemade chutney

MAIN COURSE CHOICES

Prime fillet of chicken supreme in a creamy mushroom, white wine and French herb sauce.

Lamb Shank in minted jus

Scottish salmon fillet with a creamy asparagus sauce

VEGETARIAN OPTION

Gruyere cheese and red onion artisan tart (V)

Portobello, spinach, brie and cranberry wellington (V)

All served with fresh local vegetables and fondant potatoes of the day

DESSERT CHOICES

Triple chocolate stack - a delicate layered mousse of white, dark and milk chocolate

Seasonal mixed fruit and custard tart (V)

Selection of cheeses with biscuits, mixed grapes and celery sticks (V)

£60 per person

(Excludes wedding receptions and Saturdays in season)

