

# *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.

For up to twenty people, you can dine like royalty for an inclusive price of **£2000** which includes a four course dinner with bubbly on arrival.  
Private hire is from 7pm - 11pm.

*NB: Subject to room availability. Excludes wedding receptions and Saturdays in season.*



# Georgian Dining Menu

Please make only **two** choices from each course to make up your menu to offer to your guests

## STARTER CHOICES

Prawn and crayfish cocktail served with brown bread, butter and Marie rose sauce

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 MAIN COURSE OPTIONS

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 pyramid - 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)

