

# THE LYNDHURST

Est. 2019

## *Private Dining*

**3 COURSES £29.95**

### **STARTER**

Green Pea Soup, Ham Hock Tortellini (can be vegetarian)  
Chicken Liver Parfait with Red Onion Marmalade and Sourdough  
Deep Fried Goats Cheese with Tomato Chutney and Green Bean Salad  
Hot Smoked Salmon with Cauliflower Crème Fraiche and Pickled Beetroot

### **MAIN COURSE**

Mushroom Ravioli with Fricassee of Wild Mushrooms & Parmesan  
Roasted Chicken Fillet with Creamy Mash, Braised Leeks & Morel Sauce  
Pan Fried Sea Bass with Jerusalem Artichoke Puree, Red Wine Sauce  
Slow Cooked Belly of Pork with Black Pudding Bon Bon, Green Apple Sauce & Braised  
Sweetheart Cabbage

### **DESSERT**

Sticky Toffee Pudding with Vanilla Ice Cream  
Dark Chocolate Delice with Coffee Ice Cream  
Apple & Blackberry Crumble with Vanilla Ice Cream  
Crème Caramel with Langue de Chat

Whether it's a private dinner to celebrate a special occasion, or a corporate lunch and drinks, call us on 0118 950 3888 or email [info@thelyndhurstreading.co.uk](mailto:info@thelyndhurstreading.co.uk) to discuss your needs. Min 20 covers.