

EYAS

Private Dining Menu

Starter

Seaweed Cured Chalk Stream Trout
Cucumber, Radish, Dill, Wasabi & Buttermilk

Siyez Grain Ragout (V)
Confit Egg Yolk, Broccoli, Watercress, Rapeseed Oil

Aged Beef Tartare
Beetroot, Gherkin, Mustard, Croutes, Nasturtium

Main Course

Beef Wellington
Mushroom, Spinach, Beef Fat Cooked Onion, Potato Puree, Roast Beef Sauce

Sutton Hoo Chicken
Chanterelle Mushrooms, Carrot, Sauternes Cream

Steamed Cod
Crushed Potato, Young Leeks, Smoked Hollandaise

Ravioli of Wild Mushroom (V)
Roasted Cauliflower, Sherry Vinegar, Madeira & Brown Butter Sauce

Desserts

Single Origin Chocolate Delice
Roasted Hazelnuts, Salted Caramel Ice Cream

Caramelised Apple Terrine
Toffee Sauce, Crushed Apple Doughnut, Tahitian Vanilla Ice Cream

British Cheese Selection
Home Made Garnishes, Crackers

Ravioli of Wild Mushroom (V)
Roasted Cauliflower, Sherry Vinegar, Madeira & Brown Butter Sauce

Tea, Coffee and Petit Fours

£75 per person

A discretionary service charge of 12.5% will be added to your bill