

# NLC Private Dining Menu



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## £55 Three Course Set Menu

Please select a single three course menu from the options below.  
All our set menus include coffee and chocolates.

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Special Dietary Requirements: (v) Vegetarian | (ve) Vegan | (gf) Gluten Free | (df) Dairy Free

### **Starter**

Mozzarella, Parma Ham, Roast Fig, Rocket, Truffle Honey, Balsamic

Warm Duck Tortellini, Game Velouté, Pickled Onion, Crispy Shallot

Smoked Suffolk Chicken, Mango, Roast Peanut, Chilli and Watercress Salad (gf/df)

Cured and Seared Tuna, Marinated Mouli Radish, Shallot, Sesame and Yuzu Emulsion (gf/df)

Smoked Haddock and 'Bombardier Beer' Rarebit, Crispy Quail Egg and Parsley

Foraged Wild Mushrooms, Mushroom Pate, Chives, Swiss Chard, Puffed Rice, Sourdough (ve)

Beetroot Tatin, Molten Goat's Cheese, Chicory (v)

### **Main**

Roast Breast of Aylesbury Duck, Garbure of White Beans, Alsace Bacon and Buttered Cabbage

Slow Cooked Fillet of Herefordshire Beef, Crispy Cheek Bonbon, Mash, Swiss Chard, Bone Marrow Jus

Pressed Shoulder of Welsh Lamb, Dauphinoise Potatoes, Roast Lincolnshire Carrots, Pan Juices

Seared Fillet of Sea Bass, Spiced Lentils, Cauliflower Tempura, Saffron (gf)

Wild Mushroom, Ricotta, Egg Yolk, Nutmeg and Spinach Ravioli, Truffle, Pine Nut Crumb (v)

Roast Squash, BBQ Marinated Leeks, Haricot, Smoked Applewood (ve)

### **Dessert**

Brilliant Savarin Cheesecake, Armagnac Prunes

70% Chocolate Tart, Hazelnut Brittle, Citrus Salad

Polenta Cake, Pistachio, Mascarpone, Rosewater

Kent Pear Tart, Poire William, Chocolate Crumb

A Selection of Ripe Regional British Cheeses, Pear Chutney, Biscuit, Celery and Grapes