

## Private Dining Menu 1

£40.00 per person

### For Starters

**Roasted Butternut Squash & Red Pepper Velouté (v)**

**Thai Spiced Eyemouth Crab, Mango Salsa, Poppadom Crackers**

**Duck & Orange Parfait, Burnt Orange, Ciabatta Croutes**

### The Main Event

**Confit Belly Pork, Sage & Onion Crushed Potatoes, Roasted Carrots, Apple & Cardamom Velouté**

**Oven Baked Salmon Supreme, Creamed Potatoes, Garden Peas, Broad Beans, White Wine Sauce**

**Wild Mushroom & Baby Spinach Risotto, White Truffle, Aged Parmesan (v)**

### To Finish

**White Chocolate & Raspberry Mousse, Hazelnut Shortbread**

**Classic Apple & Blackberry Crumble, Vanilla Ice Cream**

**Selection of Cheese & Biscuits**

## Private Dining Menu 2

£40.00 per person

### For Starters

**Cream of Mushroom Velouté, Tarragon Cream (v)**

**Tempura King Prawns, Asian Salad, Soy Honey Dressing**

**Smoked Chicken & Avocado Salad, Crispy Bacon, Gem Lettuce, Raspberry Vinaigrette**

### The Main Event

**Oven Baked Chicken Supreme, Fondant Potato, Wild Mushroom & Spinach Fricassee, Red Wine & Pancetta Jus**

**Pan Roasted Pave of Cod, Saffron Mashed Potato, Shellfish Chowder**

**Truffle 'Mac & Cheese', Taleggio Beignets, Parmesan Crisps, Baby Leaf Salad (v)**

### To Finish

**Classic Lemon Tart, Raspberry Sorbet, Crushed Raspberry Sauce**

**Thai Spiced Panna cotta, Coconut, Pineapple, Coriander**

**Selection of Cheese & Biscuits**



**DOXFORD HALL  
HOTEL AND SPA**

**Doxford Hall Hotel & Spa,**  
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## **Private Dining Menu 3**

**£40.00 per person**

### **For Starters**

**Leek & Potato Velouté, Chive Cream, Crispy Potato**

**Oak Smoked Salmon, Beetroot, Horseradish, Rye Bread**

**Open Tartlet of Crispy Goats Cheese, Caramelised Onion & Rocket, Vine Ripened Tomatoes, Balsamic Reduction (v)**

### **The Main Event**

**Roast Sirloin of Aged Beef, Beef Dripping Potatoes, Yorkshire pudding, Heritage Carrots, Red Wine Jus**

**Pan Roasted Fillet of Plaice, Gnocchi, samphire, Lemon Butter Sauce**

**Open Lasagne of Provençale Vegetables, Marinated Olives, Confit Tomatoes, Baby Basil (v)**

### **To Finish**

**Warm Chocolate Brownie, Pistachio Ice Cream, Candied Pistachios**

**Baked Vanilla Cheesecake, Lemon & Blueberry Syrup, Mascarpone**

**Selection of Cheese & Biscuits**

Please inform hotel of your menu choices at least one week prior to your event date.  
Please inform hotel of any specific dietary requirements in your party.  
Rate is currently inclusive of VAT at the current government prevailing rate



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## **Private Dining Menu 4**

**£40.00 per person**

### **For Starters**

**Tuscan Style Bean, Pancetta & Tomato Soup**

**Cured & Charred Fillet of Mackerel, Fennel Salad, Pickled Potatoes, Herb Mayonnaise**

**Caramelised Onion Arancini, Tomato Fondue, Basil Crisps (v)**

### **The Main Event**

**Slow Cooked Shoulder of Lamb, Confit Garlic Mash, Ratatouille, Salsa Verdi**

**Pan Roasted Fillet of Seabass, Shellfish Linguine, Bisque**

**Pea & Shallot Tortellini, White Wine Cream, Feta, Pea Shoot Salad (v)**

### **To Finish**

**Dark Chocolate & Espresso Tart, Espresso Chantilly, Café Latte Ice Cream**

**Vanilla & Raspberry Crème Brûlée, White Chocolate Cookies**

**Selection of Cheese & Biscuits**

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