

PRIVATE DINING MENU



THE RUNNYMEDE
ON THAMES

Private Dining Menus

Appetisers, main courses and desserts

Please choose one starter, one main course, one dessert from the selection below for your entire party attending your event. Should you require a choice menu, supplements will apply. We kindly ask that you advise us in advance of any individual special dietary requirements. Your event coordinator and our Executive Chef will be more than happy to assist you with your menu choice.

Appetisers

Cream of mushroom soup (v)	£8.5
Tomato and fennel soup with croutons (v)	£8.5
Leek and potato soup (v)	£8.5
Salad of cucumber, melon and feta with pomegranate (v)	£9
Caramalised onion and artichoke tart with rosemary pesto (v)	£9
Roasted beetroot, chicory and cress salad with maple dressing, toasted sunflower seeds (v)	£8.5
Mozzarella with red and yellow marinated peppers, sundried tomato dressing (v)	£10
Prosciutto and baby gem leaf, balsamic dressing, shaved Parmesan, pea shoots	£10.5
Scottish smoked salmon with smoked mackerel pate, horseradish and creme fraiche	£12
Crab, prawn and avocado tian with a shellfish vinaigrette	£12.5
Warm smoked haddock rarebit with tomatoes and thyme	£12
Ham hock and shitake mushroom terrine, sauce gribiche	£10
Seared beef fillet, artichoke, slow baked cherry tomato, pecorino and rocket	£12.5

(v) Denotes suitable for vegetarians; please inform a member of the team if you suffer from any food allergy so that the appropriate information can be provided to you for each dish. Gluten-free products are available. We make every effort to ensure that products containing gluten are not used in the production of those items we identify as 'not containing gluten.' However, we cannot guarantee that these menu items are gluten free because we prepare them in an environment where products containing gluten exist. All prices include VAT at the standard rate, prices are subject to an annual increase in April. Choices must be requested at least 72 hours in advance of your event.

Meat, fish and poultry main courses

Sole stuffed with soft herb mousseline, shellfish sauce	£23.5
Fillet of salmon, spring onion potato cake, white wine and dill sauce	£19.5
Sea bass with roast fennel and beans, crushed ratte potato and tomato salsa	£23.5
Baked cod and parsley sauce, bubble 'n' squeak, beans and mange tout	£23.5
Supreme of chicken, rosti potato, buttered greens, sauteed mushrooms and cream sauce	£23.5
Slow baked duck leg, braised red cabbage and cassis, fondant potato	£19.5
Pork belly with crushed potatoes, creamed savoy cabbage and marjoram, apple puree	£19.5
Grilled maize fed chicken, new potatoes, buttered leeks and spinach, thyme jus	£19.5
Duck breast, buttered broccoli and carrots, chateaux potato, orange and honey sauce	£26.5
Braised blade of beef and Merlot with mushrooms, beans and potato gratin	£25.5
Marinated lamb rump with ratatouille, grilled potatoes and basil jus	£26.5
Rack of lamb with potato gratin, spinach, glazed shallot and Madeira jus	£28.5
Beef fillet with buttered seasonal greens, potato gratin, horseradish galette and red wine jus	£33.5

Vegetarian main courses

Please choose one alternative vegetarian main course for all your vegetarian guests

Sweet potato and pepper gratin, mascarpone and Parmesan cream sauce	£19.5
Grilled halloumi stuffed pepper with couscous, wood roast vegetables and seasonal greens	£19.5
Spinach and ricotta ravioli with red chard and tomato sauce	£19.5
Vegetable en crouete with watercress sauce	£19.5

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Desserts

Warm blackberry pudding, vanilla ice cream	£10
Trio of apple: Cox's apple tart tatin, Bramley apple sorbet, apple and vanilla mousse	£11.5
Trio of desserts: vanilla baked cheesecake, raspberry pannacotta, blood orange sorbet	£10.5
Trio of chocolate: white chocolate creme brulee, chocolate tart, milk chocolate ice cream	£12.5
Chocolate fondant, creme anglaise, hazelnut ice cream	£10
Sticky toffee date pudding, apple crumble ice cream, butterscotch sauce	£9
Classic lemon tart, raspberry sorbet	£9
White chocolate cheesecake, honeyed oranges, passion fruit sorbet	£9
Elderflower creme brulee, madelaines	£9
Rich dark chocolate tart, salted caramel ice cream	£10

Fruit platter (per table of ten)

Tropical fresh fruit platter	£55
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Cheese platter (per table of ten)

Regional British selection with grapes, chutney, dried fruits and biscuits	£70
Continental selection in season with grapes, chutney, dried fruits and biscuits	£85

To finish

Coffee and tea with homemade fudge	£5
Coffee and tea with homemade petit fours	£7
Coffee and tea with chocolates	£10

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To speak to a member of our Events Team please call: 01784 220981 or email: sales@therunnymede.co.uk



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