

PRIVATE DINING

AT TAPLOW HOUSE

CEDAR MENU

£47.00 per person

Select three starters, three mains and three desserts to create your bespoke private dining menu.

STARTERS

**Roast Butternut
Squash**

Parmesan Velouté,
Sourdough
Croutons (v)

**Garden Beetroot
& Fig Salad**

Seasonal Leaves,
Walnuts, Sumac
(v, vg, gf*)

**Severn & Wye
Smoked Salmon**

Caperberries,
Horseradish
Cream, Brown
Bread

**Game Terrine
With Pancetta**

Apple & Brandy
Chutney,
Sourdough

MAINS

Poached Pave Of Salmon

Almond Crust, Sautéed Young
Spinach, Crayfish & Lobster
Bisque

Sautéed Rib-Eye Steak

Fine Beans, Hand Cut Chunky
Chips, Cream Of Mushroom
Sauce Diane

**Roasted Courgettes &
Tomato Fondue Tian**

Spiced Green Puy Lentils,
Coconut Lemongrass (v, vg)

Corn-Fed Chicken Supreme

Confit Potato, Savoy
Cabbage, Wild Mushrooms
(gf)

Slow Cooked Beef Cheek

Parsnip Risotto, Caramelised
Crispy Shallots

DESSERTS

Sticky Toffee Pudding

Butterscotch Sauce,
Vanilla Ice Cream (v)

**Dark Chocolate
Fondant**

Cinnamon Ice Cream,
Honeycomb (v, gf*)

**Bramley Apple &
Mixed Berry Crumble**

Chocolate Chip &
Coconut Ice Cream
(v, vg)

**British Cheese
Selection**

Apple & Brandy
Chutney, Crackers
(v, gf*)



(v) vegetarian, (ve) vegan, (gf) gluten free. Items with a * denote an alternative version is available. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request. All prices are inclusive of VAT. A service charge of 12.5% is added to your bill, however, can be removed at your discretion.

PRIVATE DINING

AT TAPLOW HOUSE

TULIP MENU

£57.00 per person

Select three starters, three mains and three desserts to create your bespoke private dining menu.

STARTERS

**Beetroot Glazed Citrus
Cured Salmon**

Waldorf Salad, Walnuts (gf)

Wild Mushroom Risotto

Black Truffle Shavings
(v, vg, gf)

Duck Liver Terrine

Smoked Eel, Granny Smith
Apple Salad, Homemade
Onion Brioche

**Twice Baked Rosemary &
Camembert Souffle**

Winter Leaves, Pecan Nuts,
Cheese Sauce (v)

Roast Garden Beetroot

Sheep's Curd, Pickled Walnut
Salad (v, vg*)

MAINS

Rump Of Lamb

Courgette Moussaka, Baby
Spinach, Olives, Red Wine
Sauce (gf)

Rib-Eye Steak

Fine Beans, Hand Cut Triple
Cooked Chips, Black Truffle &
Mushroom Sauce (gf)

**Chiltern Farm Roasted
Venison Loin**

Venison Bolognese,
Butternut Squash, Potato
Dauphinoise, Red Wine
Sauce

Fillet Of Wild Sea Bass

Potage Of Mussels, Mixed
Garden Vegetables, Baby
Spinach, Safron (gf)

**Sweet Potato & Rosemary
Terrine**

Miso Aubergine, Butternut
Squash, Chestnuts, Vacherin
Mont D'or Sauce (v, vg*)

DESSERTS

Saffron Poached Pear

Ginger Crumbs, Coconut Foam
(v, vg)

British Cheese Selection

Apple & Brandy Chutney,
Crackers
(v, gf*)

Lemon Posset

Pistachio Crumbs, Citrus
Shortbread Biscuits (v)

Dark Chocolate Fondant

Cinnamon Ice Cream,
Honeycomb (v)

Peanut Butter Mousse

Hazelnut Parfait, Caramelised
Banana, Candied Hazelnuts (v)



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