



## The Bath Priory

### PRIVATE DINING SAMPLE DINNER MENU

#### **Pigeon**

Squab Pigeon Breast, Confit Leg Tart, Chicory, Quince, Madeira Jus

#### **Crab**

Devon White Crab Meat, Lime, Mooli, Peanut Chilli Caramel

#### **Tart**

Tartelette of Quail Eggs, Braised Onions, Wild Mushrooms, Black Truffle

\*\*\*

#### **Beef**

Himalayan Salt Chamober Dry Aged Fillet of Beef, Glazed Brisket, Salsify, Lovage, Maitake Mushrooms, Red Wine Reduction

#### **Turbot**

Cornish Wild Turbot, Scallop Mousse, Leek, Lemongrass sauce

#### **Celeriac**

Salt Baked Celeriac, Burnt Leek, Pickles Walnuts, Mushroom Tea

\*\*\*

#### **Chocolate**

Hazelnut Milk Chocolate, Passion Fruit Sorbet

#### **Banana**

Banana Cake, White Chocolate, Manuka Honey

#### **Souffle**

Apple Souffle, Toffee Ice Cream, Toffee Sauce

#### **Paxton & Whitfield Cheese**

Selection of Local British Cheese, Apple and Walnut Chutney, Grapes, Truffles Honey, Crackers, Rasin Caraway Loaf  
(Supplement of £20)

£102 per person

**Allergy information:** Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens.

**Group information:**

For all groups over 8 we do require a set menu to be ordered for the group. This would be the same starter main and dessert for everyone, but we are flexible with any dietaries and can offer alternatives where required.