



## *Private Dining at the Leopold Hotel*

*Designed by our Head Chef who has sourced the very finest seasonal ingredients, mixing them together to create something truly stunning showcased for you in our private dining menus. Using seasonally fresh and carefully sourced produce from some of the regions finest suppliers each dish is balanced in flavour, texture and content to excite your taste buds and leave you feeling thoroughly satisfied. Allowing you to create your own select menu, we ask you to choose one dish from each course which will be supplemented by the inclusion of a vegetarian option. Please ensure you advise us of any specific dietary requirements, so we may offer a safe and tailored dining experience for all your guests, whether they be here to celebrate a special family occasion or part of a formal dining experience.*

## *Private Dining*



- Wild Mushroom risotto, basil pesto oil reggiano shavings.*
- Smoked salmon, beetroot reduction with rocket leaves and caper lemon oil.*
- Olive and feta tart with a shallot dressing.*

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- Salmon fillet, seasonal greens with a tomato butter sauce.*
- Pan seared chicken breast, roasted bell peppers with a red onion jus.*
- Belly pork slow roasted, herb mash with a white bean and sage sauce.*

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- Walnut chocolate brownie with a mixed berry compote.*
- Lemon cheesecake with a dark chocolate sauce.*
- Pear and almond slice served with vanilla custard.*

***£25.00 per person***

***50 Menu***  
***£25.00 per person***

## *Private Dining*



- Pan Seared duck breast, mini fondant with a sweet chili sauce.*
- Smoked trout, shaved fennel, dill and a cucumber salad.*
- Grilled black pudding, sage mashed potato with a shallot reduction.*

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- Sea trout, braised fennel and cherry tomatoes with a chorizo orange glaze.*
- Lamb Rump, braised red cabbage, bubble and squeak cake, rosemary jus.*
- Escalope of chicken, roasted sweet potato, green lentils with a red pepper sauce.*

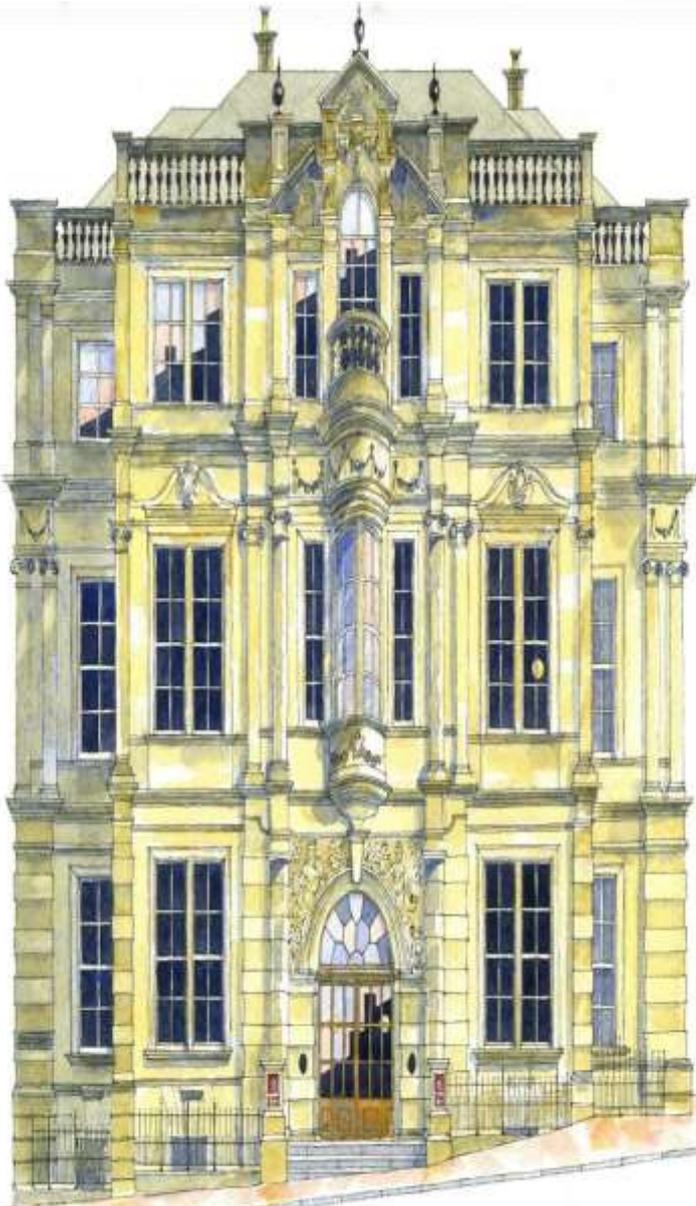
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- Sticky toffee pudding served with a banana and butterscotch sauce.*
- Custard tart and poached rhubarb.*
- Pear and plum crumble with vanilla ice cream.*

***£29.50 per person***

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## *Private Dining*



*-Pan fried calves' liver, shallot mash, and beetroot glaze with a beef reduction.*

*-Smoked haddock, poached quail's egg, mini fondant potato with a water cress sauce.*

*-chicken risotto with prawns and chorizo with a balsamic glaze.*

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*-Rib eye steak, homemade thick cut chips with a water cress salad.*

*-Sea bream, pack choi, tomato herb salsa, sweet chilli soya sauce.*

*-Rack of lamb, pea and minted mash with a red wine rosemary jus.*

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*-Assiette of desserts: Walnut chocolate brownie, Lemon cheesecake, Mini bake well tart.*

*-Belgian chocolate mousse served with a strawberry and orange chocolate biscuit.*

*-Crème Brulee, shortbread and a mixed berry compote.*

***£34.00 per person***

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## Special Menu Options



*-Baby Spinach, pea and Parsley risotto  
(Vegan).*

*-Carrot and coriander soup and ginger crème  
fraîche (vegetarian).*

*-Spiced vegetable cous cous tian with an  
apricot and mint dressing (Vegan).*

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*-Feta cheese tartlet, sun dried tomato,  
aubergine caular rocket and pimento  
(Vegetarian).*

*-Braised root vegetables, Jerusalem artichokes,  
sweet potato mash and a shallot jus (vegan).*

*-Grilled halloumi cheese, pan fried Cajun lime  
peppers and crisp red onions (Vegetarian).*

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*-Walnut and date sliced served with warm  
seasonal berries (Gluten Free / Vegan).*

*-Black bean cake served with a raspberry  
compote (Gluten Free / Vegan).*

*-Flourless orange and almond cake with a  
mixed nut praline (Gluten Free).*

*.50 Menu*



*.50 Menu*