

# Rushton's 'upstairs'

PRIVATE DINING

MENU 1 £25 per person

## STARTERS

Your choice of soup

Chicken liver pâté with truffle,  
Monbazillac jelly

Warm salad of pancetta, parmesan and rocket,  
free range poached egg

## MAINS

Fillet of roast salmon,  
Chef's cous cous salad

Wild mushroom and asparagus risotto,  
parmesan, parsnip chip

Corn fed chicken ballotine,  
white wine and mustard sauce

all main course are served with seasonal market vegetables

## DESSERTS

Saffron poached pear with tiramisu

Fine rhubarb tart,  
crème anglaise

White chocolate mousse,  
fruit coulis, homemade biscuit

Caffitiere of coffee

# Rushton's 'upstairs'

PRIVATE DINING

MENU 2 £35 per person

## STARTERS

Vine tomato tart,  
olive tapenade, herb salad,  
and vinaigrette

Smoked ham hock terrine  
with mustard pickled vegetables

Mussel and corn chowder,  
coriander and crouton

## MAINS

Tiger prawn linguine,  
miso mustard sauce

Breast of duck,  
plum jus

Rump of lamb, grilled aubergine,  
anchovy and olive dressing

all main courses are served with seasonal market vegetables

## DESSERTS

Apple tart tatin, vanilla ice cream

Dark chocolate tart, creamy caramel sauce

Raspberry crème brûlée,  
homemade biscuit

Caffitiere of coffee

# Rushton's 'upstairs'

PRIVATE DINING

MENU 3 £45 per person

## STARTERS

Compote of salmon, cauliflower cream,  
wasabi dressing

Seared foie gras,  
bruchetta, onion marmalade

Roasted sea scallops, sauce vierge,  
tomato confit

## MAINS

Carved Château Briand, béarnaise sauce

Fillet of sea bass, ratatouille,  
tomato jus

Medallion of venison,  
poached pear, sauce duo

all main course are served with seasonal market vegetables

## 3RD COURSE

Rushton's cheese plate

## 4TH COURSE

Assiette of Rushton's desserts

Caffitiere of coffee

# Rushton's 'upstairs'

PRIVATE DINING



AN IDEAL VENUE FOR:

- *Business Breakfasts*
- *Anniversaries*
- *Special Birthdays*
- *Meetings*



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*All menus must be pre-chosen prior to dining Minimum order of 8 people, Maximum booking of 12 covers. Dinner party bookings are designed for one choice for starter, main and dessert for all guests, except if there are any vegetarians in your party.*

*Starters and mains can be swapped within the same menu price bracket. Creating your own menu choice will be charged accordingly.*

*Wines from the fine dining list are to be pre-ordered.*

*We recommend that wines from our bistro menu are also pre ordered to avoid disappointment.*

*All menus include caffitiere coffee.*

*Other coffee choices will be charged at bistro prices.*

*There is no room hire charge for the use of Rushton's 'upstairs' Terms and conditions apply.*

*No service charge is added to your bill.*

*Any gratuities can be handed to the manager on the evening.*

*Rushton's pre-dinner canapés can be ordered at £4.50 per person*

*Cheese courses can be added to a menu at £7.50 per person*

*All prices include VAT*