

Rushton's 'upstairs'

PRIVATE DINING

MENU 1 £25 per person

STARTERS

Your choice of soup

Chicken liver pate 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
FINE WINE LIST

All wines from list must be pre-chosen prior to dining

WHITE WINE

Spy Valley Sauvignon Blanc, New Zealand	£19.50
Hunawhir Gewurztraminer, Alsace, France	£21.00
Jean Marc Brocard, Saint Comme Chablis, France	£24.50
Domaine Jean Thomas, Sancerre, France	£26.95
Bruno Clair Marsannay Blanc, Burgundy, France	£28.00
Vina Gravonia Rioja Crianza, Spain	£29.50
Mount Difficulty Pinot Gris, New Zealand	£30.50
Girardin En Truffiere Vieux Vignes, Rully, France	£33.50
Seghesio Arneis, California	£35.00
Shaw and Smith M3 Chardonnay, Australia	£38.00
Pieropan 'La Rocca' Soave, Italy	£42.00
Sequoia Grove Chardonnay 2000, California	£45.00
Avignonesi Il Marzocco, Montepulciano 2003, Italy	£49.00
Jean Marc Brocard Vaudesir Grand Cru, Chablis'02, France	£55.00
Domaine Etienne Sauzet, Puligny Montrachet 2004, France	£79.00

RED WINE

Nekeas Navarra Crianza, Spain	£18.00
Domaine Guy Sablon, Fleurie, France	£22.00
Dinastia Rioja Reserva, Spain	£24.00
Isole e Olena Chianti Classico, Italy	£32.00
Chateau Mont Redon Chateauneuf du Papes, France	£35.00
Cline Cellars Ancient Vines Mouvedre, California	£38.00
Domaine Robert Chevillon, Nuits St. Georges, France	£40.00
Dry Gully Pinot Noir, New Zealand	£41.95
Chateau Musar, Lebanon	£49.50
Beaune 1er Cru, Jean Claude Boisset 2005, France	£52.00
Geverly Chambertin 1er Cru, Bruno Clair 2000, France	£56.00
Le Corton Grand Cru, Domaine de Follin 1998, France	£66.00
Chateau Ducru Beaucaillou 2eme Cru, St. Julian '01, France	£79.00
Avignonesi Vino Nobile Riserva, Montepulciano '03, Italy	£85.00
Pichon Baron, Pauillac Bordeaux, France '03	£99.50

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FINE WINE LIST

CHAMPAGNE AND SPARKLING WINE

Cremant de Bourgogne, France	£22.00
Graham Beck, Blanc de Blancs, South Africa	£22.00
Champagne Joseph Perrier NV	£30.00
Champagne Pommery NV	£43.00
Champagne Pommery NV Rose	£49.95
Champagne Pommery Vintage 1995	£60.00

DESSERT WINES (50cl bottles)

Graham Beck, Rhona Muscadel 2002, South Africa	£17.50
Plantagenet 'off the rack' Chenin Blanc, 2007, Australia	£25.00
Vin Santo, Tergino Cantine di Montalcino, Italy	£29.00
Chateau du Levant, Sauternes 2004, France	£35.00

PORT

Niepoort late bottled vintage 2001	£32.00
Taylor's 20 year old aged Tawny	£58.00

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 per course, 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

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