



Private Dining Room Set Menu's
£40 per person

The kitchen request that the hostess / host chooses a set menu. However should you wish to offer your guests the choice across each menu within your chosen price range that's no problem, we just ask that you circulate the menus in advance and let us have your requirements minimum 4 days before the event.

Starters

Homemade hot-smoked salmon, heritage beetroots and horseradish

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Potted ham hock & pigs cheeks, apricot chutney and spiced bread

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William's pear, chicory, Colston Bassett Stilton and candied walnuts

Main Course

Roast Cotswold White chicken, potato & turnip bake, peas, shoots & green beans

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Roast fillet of cod, parsley crumbs, globe artichokes & cracked wheat

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Roasted leeks, Quinoa & mixed herbs, smoked aubergine puree, spiced crisps, herb oil

Dessert

Beni Wild Harvest chocolate & orange tart, orange sorbet

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Winterberry parfait, almond crackling and soured cream

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Caramelised banana upside down cake, caramel ice cream

Paxton & Whitfield Cheese selection served with fruit, crackers and homemade chutney

For the Cheese Platter course there is a supplement of £8.00

When confirming your Private Dining Reservation at Bird of Smithfield we ask that you give us a debit / credit card number to secure your booking. Nothing will be deducted from your card but should you cancel less than 4 days before your event a £20 cancellation fee per person will be applied.