

**PRIVATE DINING AND SPECIAL EVENTS
AT LYDIARD**

Every once in a while we all have something special that we want to celebrate with a certain sense of style and panache.

Perhaps a birthday, an anniversary, a client dinner or simply a family gathering. At Lydiard House we have everything you need, fantastic food, a choice of elegant private rooms of all shapes and sizes and of course, discreet impeccable service.

Exquisite Menus

Once again the unique philosophy of our chef Tim Dennison shines through within this carefully crafted selection of imaginative menus.

Of course we want you to have exactly what you want so Chef is happy to chat through any ideas and personal requirements you may have.

Innovative Wine Lists

Carefully selected, our list is designed to make it easier for you to match the wine you want with your menu choice, with descriptions and categories enabling you to choose light and fruity or rich and full bodied, we hope you enjoy drinking them as much as we enjoyed choosing them.....

Rooms for every occasion

As you would imagine with a former stately home, we have an array of elegant rooms for you to choose, with various sizes and shapes available

A dedicated team

At hand to guide and advise on your every need, we are here to help!

To book or to make an enquiry, call the events team on 01793 770062





Chartridge Conference Company

LYDIARD HOUSE

Private Dining Menu

STARTERS

Roasted vine tomato soup with basil pesto (v)	£5.95
Smoked salmon salad with herbed crème fraiche	£6.50
Chilled honeydew melon with raspberry and apricot coulis (v)	£5.95
Salmon cru with herbed potato salad	£6.50
Steamed asparagus with shaved parmesan and truffle oil (v)	£6.50
Greek salad with tapenade crostini (v)	£6.00
Mushroom and garlic bruschetta with aged balsamic (v)	£6.25
Leek, chicken and wild mushroom terrine	£6.50
Duck liver pate with homemade chilli preserve	£6.50
Baked salmon fillet with hollandaise	£6.50

MAIN DISHES

Cuban spiced chicken with a warm mango salsa	£17.00
Char-grilled tuna fillet on warm potato salad and aged balsamic	£17.50
Fillet of pork filled with apple chutney and English cider jus	£18.50
Oven roasted fillet of chicken wrapped in prosciutto ham, served with a herbed tomato sauce and sautéed potatoes	£17.00
Pan fried balsamic and honey glazed salmon with new potatoes	£18.50

Roast sirloin of Scottish beef with traditional gravy and Yorkshire Pudding £19.50

Roast leg of Lamb served on roasted root vegetable, with port and rosemary sauce £19.00

Fillet of beef Wellington, served with potato fondant and a Maderia sauce £22.50

Fueillette of braised beef with roasted shallots and crispy pancetta £18.00

Wild mushroom tagliatelle with toasted pine nuts (v) £15.00

Courgette pea and mint risotto (v) £15.00

P U D D I N G S

Bitter chocolate and roasted hazelnut torte £6.00

Fresh fruit salad with pouring cream £6.00

Home made baileys cheesecake £6.00

Profiteroles with warm chocolate sauce £6.00

Lemon tart with clotted cream £6.00

White chocolate torte £6.00

Strawberry and mascarpone meringue nest £6.00

Brandy snap basket filled with grande manier ice cream £6.00

Raspberry crème brulee £6.00

COFFEE, TEA AND INFUSIONS WITH CHOCOLATES £2.00

If you would like to adapt the menus to you're your choice, then chef will be more than happy to discuss this with you.



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Additional Courses

Canapés

A delightful start to your meal, served with arrival drinks.

Cream Cheese and Chives	£2.00pp
Chorizo and Tomato	£2.00pp
Duck and Chilli Pate	£2.00pp
A selection of Dim Sum	£2.00pp
Mini Yorkshire Pudding with Gravy	£2.00pp

Intermediale

Wow your guests with a delicately added course between starter and main

Baked salmon fillet with hollandaise	£5.00pp
Leek and potato soup with chives	£4.95pp
A fishy on a little dishy	£4.00pp
Beef carpaccio with wasabai	£5.00pp

Sorbets

A delicate palette cleanser between main course and dessert

Shiraz red wine	£2.00pp
Orange and Grand Marnier	£2.00pp
Lemon and Thyme	£2.00pp
Melon and Grapefruit	£2.00pp