

# THE TREEHOUSES

AT CHEWTON GLEN

## Treehouse Private Dining Chef Service Set - Menu

*Guests must choose one starter, one main and one dessert only per party.  
Vegetarian options available on request*

### Starters

Chesil Smokery smoked salmon  
Tiger prawn & crab cocktail  
Parma ham, charentais melon, buffalo mozzarella  
Risotto of forest mushrooms, pickled walnut, vintage Parmesan  
Soup du jour

### Main Course

Roast sirloin of beef, Yorkshire pudding  
Roast corn fed chicken, sage & onion stuffing, bread sauce  
Roast loin of pork, crackling, bramley apple sauce  
Roast rack of lamb, mint sauce, redcurrant jelly  
Barbecued cauliflower heart, smoked rosary goats cheese, almond,  
Winchester watercress

**Served with gravy, duck fat roast potatoes, roast vegetables,  
carrot & swede purée**

### Dessert

Sherry trifle  
Bread & butter pudding, vanilla anglais  
Seasonal crumble, cinnamon ice cream  
Seasonal fruit cobbler, clotted cream

*Lunch - £65 (Monday – Friday) /£75 per person (Saturday & Sunday)*

*Dinner - £75 (Sunday – Thursday) £95 per person (Friday & Saturday)*

*Chef Hire £300*

*Chef includes a chef to cook in your Treehouse and a waiter to look after you for the meal duration. This set menu is only available when using the private dining chef service for lunch or dinner. Chef to carve meat at table.*