

BaLLi  
Hoo

*Private Dining*



# BaLLi Hoo

## Welcome to Private Dining

Our team of **passionate chefs** and front-of-house team will take care of creating the perfect dining experience for you and your family. From creating delicious food and designing a dream tablescape to keeping your glasses topped up all night - we'll even taking care of the dishes.

Our dedicated front-of-house team will go **above and beyond** to ensure your dining experience allows you to **celebrate and create memories** together that last a lifetime.

We look forward to having you dine with us.

## Paul Budd





# HOW TO BOOK YOUR DINING EXPERIENCE

Please select one dish from each course to create your individual three-course set menu. You can choose between menus and we ask that the whole party chooses the same course due to the space and limitations of a private kitchen.

We are happy to provide something special for younger guests or those with allergies and dietary requirements.

There is a £200 charge for all bookings for the hire of your private chef and host.

To secure your booking please return your booking form to [privatedining@lowermillestate.com](mailto:privatedining@lowermillestate.com).

The full balance is to be paid 1 week prior to the event, with a 90% refund available for cancellations up to 48 hours prior to the event date.

If you are looking to create something a little more extravagant for your event, additional courses and extras are listed below.

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## EXTRA SPECIAL ADD-ONS

priced per person

**Canapé selection £5**

**Pre-starter £5**

**Fish course £10**

**Pre-dessert £5**

**Cheese course £10**

**Champagne or Cocktail reception £15**

**Tea, coffee and petit fours £5**

**Celebration cake price on request**

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*A la Carte Menu*





## A LA CARTE PRIVATE DINING MENU

### £30 PER HEAD

#### STARTERS

Seasonal soup with homemade bread

*gfa, dfa, nfa, va, vga*

Chicken and almond terrine with sourdough toast and apricot

chutney

*gfa, df*

Slow cooked hens' egg with woodland mushroom, crispy shallot and

truffle oil on brioche

*gfa, dfa, nf, v*

Smoked mackerel pâté with cucumber, apple and dill and whole

meal toast

*gfa, dfa, nf*

#### MAINS

Roasted butternut and goats cheese risotto with hazelnut, pea shoot

and parmesan crisps

*gf, dfa, nfa, v, vga*

Pan fried ling with slow cooked tomato and chickpea stew, spinach

and hazelnut

*gf, df, nfa*

Grilled pork chop with roasted sweet potato, tender stem broccoli

and chimichurri

*gf, df, nf*

Roast chicken breast with boulangerie potato, kale and a rich bacon,

mushroom and baby onion jus

*gf, dfa, nf*

#### DESSERTS

Warm chocolate brownie with salt caramel ice cream and hazelnut

praline

*gf, nfa, v*

Sticky toffee pudding with butterscotch sauce and vanilla ice cream

*nf, v*

Apple and mixed berry crumble with homemade custard

*gfa, dfa, nf, v, vga*

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Please be aware not all ingredients are listed on our menu. If you have any allergies please ask our staff, who can provide you with a more detailed allergen menu and help you with your food choices.

## A LA CARTE PRIVATE DINING MENU

### £40 PER HEAD

#### STARTERS

Beetroot cured salmon, horseradish cream, beetroot and watercress  
*gf, dfa, nf*

Brittany globe artichoke, aerated polenta, truffle pesto and crispy shallot  
*gf, df, v, vga*

Ham hock terrine, pineapple and chilli chutney, sourdough toast, Szechuan pineapple tuile, coriander *gfa, df, nf*

#### MAINS

Roast Butternut, kale, parmesan gnocchi, hazelnut, rocket and truffle oil  
*gfa, nfa, v*

Braised beef short rib, mashed potato, roasted heritage carrots, kale and a rich red wine jus  
*gf, nf*

Pan fried sea bream, Chorizo and shallot jam, grilled courgettes and roast butternut squash puree  
*gf, dfa, nf*

#### DESSERTS

Chocolate fondant, orange puree, hazelnut praline and salt caramel ice cream  
*gf, nfa, v*

Financiers, banana ice cream, chocolate crumb and thyme caramel sauce  
*nf, v*

Lemon tart with raspberry puree, Chantilly cream and white chocolate rocks  
*nf, v*



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## A LA CARTE PRIVATE DINING MENU

### £50 PER HEAD

#### STARTERS

Barbequed quail breast, confit leg, chorizo, butternut puree and toasted almonds  
*gf, dfa, nfa*

Scallops, curried cauliflower, coriander, golden raisins and pine nuts  
*gf*

Hand rolled garganelli pasta with a white wine and Vacherin sauce, hazelnut and freshly grated truffle  
*nfa, v*

#### MAINS

Fillet of beef, woodland mushrooms, tender stem broccoli, fondant potato, spinach puree and a red wine jus  
*gf, nf*

Prosciutto wrapped cod, king oyster mushroom, sweetcorn, pomme dauphine, savoy cabbage and a red wine jus  
*nf*

Roast Rack of lamb, dauphinoise potato, spinach, peas, confit garlic and a rosemary jus  
*gf, nf*

#### DESSERTS

Warm rum baba, charred pineapple, coconut ice cream and lime  
*dfa, nf, v*

Chocolate pave, caramel sauce, peanut chocolate and lime crumb, caramelised popcorn and vanilla ice cream  
*gfa, nfa, v*

Vanilla custard tart, espresso ice cream, pistachio  
*nfa, v*

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*Vegetarian Menu*





## VEGETARIAN PRIVATE DINING MENU

# £30 PER HEAD

### STARTERS

Seasonal vegetable soup with homemade bread  
*gfa, dfa, nfa, v, vga*

Beetroot and goats cheese terrine, balsamic reduction and a  
mixed leaf salad  
*gf, nf, v*

Slow cooked hens' egg with woodland mushroom, crispy shallot  
and truffle oil on brioche  
*gfa, dfa, nf, v*

### MAINS

Vegetable tagine with sundried tomato and apricot couscous,  
toasted almonds  
*df, nfa, v, vg*

Roasted butternut and goats cheese risotto with hazelnut, pea  
shoot and parmesan crisps

Fresh vegetable Thai green curry, jasmine rice and coriander  
*gf, df, nf, v, vg*

### DESSERTS

Warm chocolate brownie with salt caramel ice cream and  
hazelnut praline  
*gf, nfa, v*

Sticky toffee pudding with butterscotch sauce and vanilla ice  
cream  
*nf, v*

Apple and mixed berry crumble with homemade custard  
*gfa, dfa, nf, v, vga*



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## VEGETARIAN PRIVATE DINING MENU

### £40 PER HEAD

#### STARTERS

Feta and spinach ravioli, walnut and olive pesto  
*nfa, v*

Curried cauliflower, spinach and hazelnut samosa, mango and lime  
chutney  
*df, nfa, v, vg*

Brittany globe artichoke, aerated polenta, truffle pesto and crispy  
shallot  
*gf, df, v, vga*

#### MAINS

Roast Butternut, kale, parmesan gnocchi, hazelnut, rocket and  
truffle oil  
*gfa, nfa, v*

Rich tomato fondue, grilled courgettes, goats cheese croquettes,  
potato fondant, olives and  
pine nuts  
*gfa, nfa, v*

Mixed nut croustillant, crushed sweet potato, marinated peppers  
and chimichurri  
*df, v, vg*

#### DESSERTS

Chocolate fondant, orange puree, hazelnut praline and salt caramel  
ice cream  
*gf, nfa, v*

Financiers, banana ice cream, chocolate crumb and thyme caramel  
sauce  
*nf, v*

Lemon tart with raspberry puree, Chantilly cream and white  
chocolate rocks  
*nf, v*

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# Children's Menu

Roast salmon, crushed new potatoes, broccoli  
*df, gf, nf*

Chicken Milanese with garlic butter, roasted new potatoes,  
broccoli  
*dfa, gfa*

Sausages, mashed potato, garden peas, gravy  
*nf*

Pesto pasta, parmesan  
*dfa, vga*

Cottage pie, garden peas  
*gf*

£8.50 for main course only

£14 for two courses

£18 for three courses

*Please note: starter and dessert are to be selected from the adult menu*

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## Private Dining Delivered

If you are looking for an extra special meal, minus the chef in your kitchen all evening, then this is a great option. Perfect for a luxurious night in with family, your meal will be delivered hot to your front door and you can think about the dishes in the morning!

Choose as many or as few courses as you wish, all meals will arrive trayed up ready for you to dig in as a family or impress your guests with some fancy plating up and take all the credit of cooking a gourmet dinner yourself.

Please indicate how many people will be having each dish at the time of placing your order. We require 72 hours' notice for all Private Dining Delivered orders.





## SHARING PLATTERS STARTERS

All platters are served with mixed olives, sundried tomatoes and a selection of homemade breads

Selection of Cotswold cured meats with chutney, mini chorizos, chimichurri chicken skewers 20 for 4 people

*df nf*

Smoked salmon, potted shrimp, mackerel pate, salt cod croquettes, fennel and dill citrus salad 20 for 4 people

*nf*

Brie and truffle arancini, Padron peppers, charred aubergine and pine nut antipasti, hummus, marinated artichoke hearts 20 for 4 people

*v*

## MAINS

Salmon Coulubiach, a whole fillet of salmon, spinach, hard-boiled eggs and aromatic rice wrapped in puff pastry served with a seasonal salad 56 for 4 people or 100 for 8 people

*nf*

Lamb tagine with coriander rice and toasted almonds 56 for 4 people or 100 for 8 people

*gf, df*

Aubergine moussaka with a seasonal salad 40 for 4 people or 70 for 8 people

*gf, nf, v, vga*

Baked Chicken with chorizo and pepper in a rich tomato sauce with olive couscous 48 for 4 people or 85 for 8 people

*df, nf*

## DESSERTS

Lime cheesecake 4

*nf*

Double Chocolate Brownie 3.5

*gf, nf, v*

Eton mess 4.50

*gf, nf, v*

# PRIVATE DINING BOOKING FORM

Date of event

Which property are you staying in?

Time you would like to sit down to eat

Number of guests

Style of your event  
e.g. informal, formal, fine dining

Are you celebrating a special occasion?

Contact number for yourself

Any allergies or food preferences

Any special requests?

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