

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.

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.

EXTRA SPECIAL ADD-ONS

priced per person

Canapé selection £10

Pre-dessert £7.50

Cheese course £15

Champagne reception £20

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 boulangère 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

gf = gluten Free | *gfa* = gluten free available | *df* = dairy free

dfa = dairy free available | *nf* = nut free

nfa = nut free available | *v* = vegetarian | *va* = vegetarian available

vg = vegan | *vga* = vegan available

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 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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Lower Mill Estate, Somerford Keynes, Nr Cirencester, Gloucestershire, GL7 6BG

ballihooprivatedining@lowermillestate.com