

Private Dining Menu – Spring/Summer

TO START

Oak Smoked Salmon, Warm Rosti Potato, Golden Caviar and Quails Eggs
Oriental Seafood and Noodle Salad, Lobster, Tiger Prawns and Chilli Jam
Watermelon and Feta Salad, Wild Rocket, Honey and Mustard Vinaigrette
Chicken Liver Parfait, Warm Brioche and Sauternes
Char-grilled Yellow Fin Tuna Tataki, Black Sesame and Szechuan Pickled Vegetables
Flaked Red Snapper and Coconut Salad, Mint and Coriander

MAIN COURSES

Osso Bucco of Monkfish Wrapped in Prosciutto, Saffron Risotto, Gremolata and Crispy Mange Tout
Roasted Rack of Southdown Lamb, Young Leek and Red Onion Compote, Gratin Potatoes
Mediterranean Vegetable Risotto, Saffron, Champagne and Parmesan Crisp
Char-grilled Fillet of Atlantic Sea Bass, Warm Vegetables and New Potatoes “En Vinaigrette”
Tatin of Summer Vegetables, Feta and Salsa Verde
Honey Glazed Breast of Guinea Fowl, Asparagus, Baby Carrots, Sauce Champagne
Fillet of Angus Beef “Rossini”, Truffles and Port Wine Jus

DESSERTS

Lemongrass and Mango Crème Brûlée
Iced Passion Fruit Parfait Glace, Marinated Summer Berries
Raspberry Cheesecake, Amaretto Crème Fraîche
Crunchy Marinated Strawberry Pavlova, Passion Fruit and Crème Chantilly
Chocolate Indulgence, Cointreau Crème Fraîche
Selection of English and Continental Cheeses, Biscuits and Grapes

*Please choose only 3 Starters, 3 Main Courses and 3 Desserts from the above menu, to send to your guests
for pre-ordering*

Three Courses £48.50 per Head