

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 and Foie Gras 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"

Foie Gras, 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 £47.50 Per Head

A 12.5% service charge will be added to your bill. VAT @ 20 % is included Reg. GB 708 142 259
All dishes may contain traces of nuts