

ST LUKE'S TABLE

– PRIVATE DINING MENU –

2 courses - £32.50 / 3 courses - £45

– STARTERS –

Beef Carpaccio
pickled mushrooms, hazelnuts, parmesan twirl

Quinoa Salad
purple potatoes, pomegranate, fennel, asparagus, rocket, sunblush tomatoes, avocado

Spicy Tomato & Pepper Soup
greek yoghurt and croutons

– MAIN COURSE –

Seabass
ink risotto, cherry tomatoes coulis

Beetroot Risotto
taleggio cheese, walnuts, dill, golden beetroots

Guinea fowl breast
white onion puree, crispy parma ham

– DESSERT –

Panna Cotta
basil infused panna cotta, fresh strawberries

Chocolate Fondant
peanut butter heart, vanilla ice cream

Blueberry Cheesecake
American style baked cheesecake, blueberry coulis