



## EVENTS MENU 1

£55 per person

### STARTERS

Beetroot & dill gravadlax, yoghurt & honey dressing

White bean soup, hazelnuts, black truffle

Smoked chicken salad, mulled wine poached figs, mixed leaves, candied walnuts

### MAINS

Porcini risotto, chestnut, black truffle

Sea bream, crushed celeriac, tenderstem broccoli, furikake brown butter

Chicken supreme, butternut squash purée, tenderest broccoli, cep caramel, crispy bacon

### ADD:

#### **Side vegetable sharing platter £18 (serves four)**

Tenderstem broccoli    Buttered green beans

Fries    Truffle mashed potatoes

### DESSERTS

Chocolate éclair

Mille-feuille (layers of pastry & crème pâtissière)

Vanilla crème brûlée

### MAKE IT MORE SPECIAL

#### **Fizz & canapé welcome £25 per person**

(3 canapés per person and a glass of Prosecco)

#### **French cheese board & port £24 per person**

(Selection of French cheeses, grapes, apple, celery, fig and a glass of Sanderman Port 10yr old)

Please let us know if you have any allergies or intolerances.

Whilst we take care to minimise the risk of cross-contamination in our kitchens we cannot guarantee the absence of allergens in any of our dishes. Menu subject to change.



## EVENTS MENU 2

£70 per person

### STARTERS

Sea trout rillettes, chicory salad, Avruga caviar, toasted sourdough

Beef carpaccio, Roquefort Parisian gnocchi, walnut ketchup, bitter leaves

Burrata, cavolo nero pesto, pine nuts, grissini

### MAINS

Duck breast, Pomme purée, spinach, orange sauce

Black truffle tortellini, truffle cream

Salmon, braised leeks, lobster cream, crayfish

### ADD:

#### **Side vegetable sharing platter £18 (serves four)**

Tenderstem broccoli    Buttered green beans

Fries    Truffle mashed potatoes

### DESSERTS

Opera

(layers of genoise sponge, chocolate ganache and coffee mousse)

Tarte Bourdaloue, vanilla ice cream

Pistachio crème brûlée

### MAKE IT MORE SPECIAL

#### **Fizz & canapé welcome £25 per person**

(3 capanés per person and a glass of Prosecco)

#### **French cheese board & port £24 per person**

(Selection of French cheeses, grapes, apple, celery, fig and a glass of Sanderman Port 10yr old)

Please let us know if you have any allergies or intolerances.

Whilst we take care to minimise the risk of cross-contamination in our kitchens we cannot guarantee the absence of allergens in any of our dishes. Menu subject to change.



## SHARING EVENTS MENU

£75 per person

This menu offers generous portions served on sharing platters

### STARTERS

Beetroot & dill gravadlax, yoghurt & honey dressing

Beef carpaccio, Roquefort Parisian gnocchi, walnut ketchup, bitter leaves

Burrata, cavolo nero pesto, pine nuts, grissini

### MAINS

Porcini risotto, chestnuts, black truffle

Sea bream, crushed celeriac, tender stem broccoli furikake brown butter

Duck breast, Pomme purée, spinach, orange sauce

### ADD:

#### **Side vegetable sharing platter £18 (serves four)**

Tenderstem broccoli    Buttered green beans

Fries    Truffle mashed potatoes

### DESSERTS

Opera

(layers of genoise sponge, chocolate ganache and coffee mousse)

Tarte Bourdaloue, vanilla ice cream

Pistachio crème brûlée

### MAKE IT MORE SPECIAL

#### **Fizz & canapé welcome £25 per person**

(3 capanés per person and a glass of Prosecco)

#### **French cheese board & port £24 per person**

(Selection of French cheeses, grapes, apple, celery, fig and a glass of Sanderman Port 10yr old)

Please let us know if you have any allergies or intolerances.

Whilst we take care to minimise the risk of cross-contamination in our kitchens we cannot guarantee the absence of allergens in any of our dishes. Menu subject to change.



## CANAPÉ MENU

£4.25 per item

Minimum order:

Cocktail style party - 10 pieces per type, choice of up to 8 varieties

As part of a canapé & mulled wine or prosecco package - 3 varieties

### MEAT

Serrano ham & balsamic fig skewers

Raw beef & chimichurri emulsion on a crostini

Wagyu katus sando, black truffle

Chicken Caesar croquette, baby gem, anchovy, wonton parcel

Confit duck, celeriac remoulade, hazelnut, grilled sourdough

### FISH

Smoked salmon blinis, vodka cream & dill

Seabream cveviche in a cucumber cup

Tuna Niçoise, quali egg, shortcrust pastry

King prawn vol-au-vent, pickled carrots, caper & raisin purée, samphire

Scallops, hazelnut tarator, compressed celery, shortcrust pastry

### VEGETARIAN

Truffle arancini

Cauliflower pakora, coconut lime yoghurt

Goat's cheese éclair, beetroot caviar

Manchego, quince aiöli, almond bruschetta

Borlotti beans & beetroot hummus tartlet, roasted chickpeas

### MINI DESSERTS

Éclairs

(vanilla, chocolate, pistachio)

Strawberry or raspberry tart

Macarons

(vanilla chocolate, pistachio)

Please let us know if you have any allergies or intolerances.

Whilst we take care to minimise the risk of cross-contamination in our kitchens we cannot guarantee the absence of allergens in any of our dishes. Menu subject to change.