



PREMIUM GROUP MENU

£70 per person

Bread & cultured salted butter

STARTERS

Round lettuce, peas, broad beans & grilled asparagus, creamy black truffle & garlic dressing, crispy onions & radishes (VG)

Confit sea trout, celeriac purée, grilled baby leeks, Belgium endive, maple syrup & apple vinaigrette

Chicken & wild mushroom ballotine, Castelfranco & green bean salad

MAINS

Mille-feuille of Provençale vegetables, grilled asparagus, Manchego shavings & rocket (V)

Slow cooked short rib of beef, glazed carrots, tender stem broccoli, creamy mash, Port & red wine jus

Stone bass fillet, grilled peppers & fennel, crushed potatoes & heritage tomato sauce vierge

DESSERT

Dark chocolate & salted caramel pavé, black cherry gel, crème Chantilly, pear & rosemary compote

Layered raspberry & lychee cake, matcha whipped ganache, fig & ginger compote

Mango & passionfruit baked cheesecake, pistachio ice cream & pineapple salsa

DRINKS PACKAGES

£10 PER PERSON SUPPLEMENT

Welcome glass of bubbles

£30 PER PERSON SUPPLEMENT

Selection of canapés & welcome glass of bubbles

£20 PER PERSON SUPPLEMENT

Half a bottle of wine (red or white) and half a bottle of water per person

£28 PER PERSON SUPPLEMENT

Half a bottle of wine (red or white), and half a bottle of water per person, with choice of coffee or tea, and petit fours

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. Food allergies: our dishes are prepared in areas where allergen ingredients are handled. Some dishes may contain traces of nuts, wheat, gluten or other allergens. If you have allergies, we highly recommend assessing your own level of risk before placing your order and making your server aware of your requirements.
Menu subject to availability