



WE ARE TAKING EXTRA PRECAUTIONS TO ENSURE YOUR SAFETY & ENJOYABLE DINING EXPERIENCE

## Set Menu 1

£45 per person

### STARTERS

#### **Smoked salmon**

Seven and wye smoked salmon, avocado puree, shaved fennel

#### **Duck Breast**

Mixed leaves, blueberries, chickpeas, candied walnuts

#### **Noodle salad**

Star anis and vanilla glaze, broccoli, red chilli, honey roasted peanuts, sesame seeds

### MAINS

#### **Sea bass fillet**

Cauliflower parmesan puree, purée, onion scraps,

#### **Chicken paillard**

Chicken breast, torched tomatoes, chickpeas, salsa verde

#### **Miso roasted aubergine VE**

Spring onions, sesame seed, coriander, fregola

### DESSERTS

#### **Chocolate `clair**

#### **Strawberry tart**

Sweet pastry tart, pistachio frangipane, crème mousseline, fresh strawberry



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## **Set Menu 2**

£65 per person

### STARTERS

#### **Scallops**

Pan seared scallops, hazelnut tarator, pickled hazelnuts, samphire, crispy noodles

#### **Beef carpaccio**

Grass fed British beef, chimichurri mayonnaise

#### **Burrata**

Heritage tomato, capers, garlic, black olives, mango gel, baby basil

### MAINS

#### **Lobster spaghetti**

Slow roasted cherry tomatoes, lobster bisque, basil cress, lobster, espelette pepper oil

#### **Beef fillet**

Grass fed British beef fillet, fries, peppercorn sauce

#### **Truffled white lentil risotto**

Cauliflower puree

### DESSERTS

#### **Vacherin**

Strawberry meringue bomb, vanilla chantilly, vanilla ice cream, summer Fruits

#### **Chocolate sensation**

Dark chocolate ganache, chocolate cremeaux, milk chocolate ice cream

#### **Vanilla crème Brûlée**



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### **Set Menu 3**

*(Sharing for the table)*

£45 per person

#### STARTERS

##### **Smoked salmon**

Seven and wye smoked salmon, avocado puree, shaved fennel

##### **Duck Breast**

Mixed leaves, blueberries, chickpeas, candied walnuts

##### **Noodle salad**

Star anis and vanilla glaze, broccoli, red chilli, honey roasted peanuts, sesame seeds

#### MAINS

##### **Sea bass fillet**

Cauliflower parmesan puree, purée, onion scraps,

##### **Chicken paillard**

Chicken breast, torched tomatoes, chickpeas, salsa verde

##### **Miso roasted aubergine VE**

Spring onions, sesame seed, coriander, fregola

#### Sides

Includes chips & vegetables platter: mix of sauteed spinach, steamed tenderstem broccoli & buttered green beans

#### DESSERTS

##### **Chocolate `eclair**

##### **Strawberry tart**

Sweet pastry tart, pistachio frangipane, crème mousseline, fresh strawberry



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## **CANAPE MENU**

£3.5 per item

Minimum order of 10 per canapé type

### **MEAT**

Serrano ham & balsamic figs skewer

Raw beef and chimichurri emulsion crostini

Wagyu katsu sando, black truffle

Chicken Caesar croquette, baby gem, anchovy, wonton parcel

Confit duck, celeriac remoulade, hazelnut, grilled sourdough

### **FISH**

Smoked salmon blinis, vodka cream and dill

Seabream ceviche in a cucumber cup

Tuna niçoise, quail egg, shortcrust pastry

King prawn "vol au vent", pickled carrots, caper and raisin puree, samphire

Scallops, hazelnut tarator, compressed celery, shortcrust pastry

### **VEG**

Truffle arancini

cauliflower pakora, coconut and lime yogurt

Goat cheese éclair, beetroot caviar

Manchego, quince aioli, almond bruschetta

Borlotti beans and beetroot houmous tartlet, roasted chickpeas

### **DESSERTS** Minis:

Pistachio éclair

Chocolate éclair

Vanilla éclair

Strawberry or raspberry tart

Chocolate sensation

Macarons (vanilla/ choc/ pistachio)