

EVENT & GROUP DINING MENU

We welcome groups of up to 20 guests to choose on the day, whilst a pre-order is required for larger groups.

MANZI'S PLATTER

£20 per person supplement

MIXED OYSTER - ATLANTIC PRAWNS - CREVETTES ROSES
STEAMED WHELKS - MUSSELS - PALOURDE CLAMS

Can be added to any menu, served on the centre of the table for your guests to share and enjoy.

SET MENU A

£65 Per Person

Artisan baguette and butter

BURRATA (V)

confit beefsteak tomato & tapenade

CEVICHE OF SEA BREAM

citrus segments and fennel seeds

ROMAINE WEDGE SALAD

cantabrian anchovies and Burford brown eggs

GRILLED SEA TROUT

peas, broad beans and a seaweed butter sauce

ROAST CORN FED CHICKEN

asparagus & morel cream sauce

LEVANTINE SPICED AUBERGINE (V)

char-grilled brocolli, almonds & labneh

WARM BUTTER ALMOND TART

with rhubarb and crème fraîche

TIRAMISU

MANJARI CHOCOLATE MOUSE

Kirsch soaked morello cherries

Tea, Coffee and Petit fours

SET MENU B

£85 Per Person

Artisan baguette and butter

SCOTCH OAK SMOKED SALMON

potato rosti, crème fraîche

TARTARE OF YELLOW FIN TUNA

sourdough croutons

FRIED VIOLET ARTICHOKES (VG)

parsley & lemon gremolata

FILLET OF BEEF

cooked pink, sauce bordelaise

MONKFISH WELLINGTON

with sauce américaine

LEVANTINE SPICED AUBERGINE (V)

char-grilled brocolli, almonds & labneh

MANJARI CHOCOLATE MOUSSE

with kirsch soaked morello cherries

RASPBERRIES & CREAM ARCTIC ROLL

with a raspberry purée

BAKED VANILLA CHEESECAKE

with rhubarb compote

Tea, Coffee and Petit fours

