



## EVENT & GROUP DINING MENUS

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

### SET MENU A

£45 Per Person

Artisan baguette and butter

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#### **GREEK SALAD** (V)

*crumbled feta and olives*

#### **CEVICHE OF SEA BREAM**

*citrus segments and fennel seeds*

#### **FENNEL, PEACH AND GOATS' CHEESE SALAD** (V)

*with toasted walnuts*

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#### **ROAST SALMON WITH PEPERONATA**

*with a salsa verde*

#### **CHICKEN MILANESE**

*with pasta pomodoro*

#### **LEVANTINE SPICED AUBERGINE** (V)

*char-grilled broccoli, almonds & labneh*

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#### **WARM BUTTER ALMOND TART** (V)

*strawberry compote and crème fraîche*

#### **TIRAMISU** (V)

*with a chocolate tuile*

#### **RASPBERRY AND MERINGUE GELATO** (V)

*raspberry coulis and a raspberry tuile*

Tea, Coffee and Petit fours

### SET MENU B

£55 Per Person

Artisan baguette and butter

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#### **OAK SMOKED SALMON**

*crème fraîche and rye bread*

#### **TARTARE OF YELLOW FIN TUNA**

*with sourdough croutons*

#### **FENNEL, PEACH AND GOATS' CHEESE SALAD** (V)

*with toasted walnuts*

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#### **AGED SIRLOIN OF BEEF**

*cooked pink, sauce bordelaise*

#### **ROAST MONKFISH**

*chickpeas, smoked paprika and spinach*

#### **LEVANTINE SPICED AUBERGINE** (V)

*char-grilled broccoli, almonds & labneh*

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#### **MANJARI CHOCOLATE MOUSSE** (V)

*with griottes and chocolate shards*

#### **HOKEY POKEY & HONEY GELATO** (V)

*chocolate honeycomb and a chocolate tuile*

#### **BAKED VANILLA CHEESECAKE** (V)

*with strawberry compote*

Tea, Coffee and Petit fours