

THE CHANCERY

Starters

Salmon gravadlax, watercress, crème fraiche
Sweet corn velouté, bellota & langoustine
Foie gras mi-cuit, burnt brioche & pear chutney

Main Course

Lobster 'Thermidor', sauce Mornay
Red mullet, coquillage, meadowsweet jus
28 days dry aged beef fillet, jus gras, confit vegetables

Desserts

Cassis sorbet, yoghurt, wild berries, Valrhona Ivoire crumble
Valrhona ganache, single malt whiskey, coffee and caramel
Selection of French cheese (£3 supplement)
Truffled Brillat Savarin, smoked sea salt (£4 supplement)

3 courses £46.50 | 4 courses £56.50

S | Yuma | Hashemi

Please select one starter, one main course and one dessert to create your bespoke set menu.

Please also inform us, in advance, of any dietary requirements within the group, so we can cater for this on the day itself.

Suggestions for something to eat during the initial pre dinner drinks reception or to be incorporated in to the above menu;

Aperitif

Freshly shucked Gillardeau Oysters	£4
Nocellara olives	£4
Vacherin Mont D'Or baked with truffle oil	£26
42 month aged Ibérico, Jamón de Bellota	£36