

## KITCHEN TABLE MENUS

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### THE EXPRESS EXPERIENCE (Sample Menu)

Grey Goose Le Fizz cocktail and canapés

Amuse-bouche

Scallop ceviche, truffle, yuzu, caviar

Cumbrian beef tataki, aubergine & peanut satay,  
smoked ponzu

Smoked lamb, lamb saddle, birch glazed belly,  
cucumber pickle, mint




Pre-dessert

Lemon meringue pie, passion fruit sorbet

Tea/coffee and petit fours

**£105 per person**

All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

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## THE ORIGINAL EXPERIENCE (Sample Menu)

Champagne and canapés

Amuse-bouche

Scallop ceviche, truffle, yuzu, caviar

Cumbrian beef tataki, aubergine & peanut satay,  
smoked ponzu

Foie gras mousse, Sauternes, smoked duck, almonds

Carabineros, a la Plancha

Smoked lamb, lamb saddle, birch glazed belly,  
cucumber pickle, mint

Pre-dessert

Lemon meringue pie, passion fruit sorbet

Tea/coffee and petit fours

**£125 per person**

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## KITCHEN TABLE MENUS

### THE GREY GOOSE EXPERIENCE (Sample Menu)

Grey Goose fountain and canapés

Amuse-bouche

Scallop ceviche, truffle, yuzu, caviar

Cumbrian beef tataki, aubergine & peanut satay,  
smoked ponzu

Foie gras mousse, Sauternes, smoked duck, almonds

Carabineros, a la Plancha

Smoked lamb, lamb saddle, birch glazed belly,  
cucumber pickle, mint

Cosmopolitan jelly made with Grey Goose

Lemon meringue pie, passion fruit sorbet

Tea/coffee and petit fours

**£150 per person**

All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

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