

## PRIVATE DINING MENUS

### 108 BRASSERIE

#### MENU 1

£45 per person

Argyllshire smoked salmon  
*Guinness brown bread*

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Roast rump of lamb  
*potato & goat's cheese gratin,  
artichokes, basil*

~

Baked vanilla cheesecake  
*blueberries*

#### MENU 2

£55 per person

Seared Isle of Sky scallops  
*coriander, chorizo crumbs*

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Roast breast of Gressingham duck  
*confit leg, hash, turnips  
apple brandy sauce*

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Spiced pear tart tatin  
*salted caramel ice cream*

#### MENU 3

£60 per person

Carpaccio of beef  
*black truffle dressing,  
rocket & shaved pecorino*

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Grilled fillet of halibut  
*Devon crab warm potato salad,  
brown shrimp butter*

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Warm chocolate fondant  
*peanut butter ice cream*

~

“La Fromagerie” cheeses

#### MENU 4

£75 per person

Burrata cherry vine tomatoes, extra  
virgin olive oil, country loaf & crostini  
*(for table)*

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Lobster tortellini  
*confit fennel, shellfish bisque*

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Fillet of beef Wellington  
*truffle mash, spinach, wild mushroom  
sauce*

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Warm black cherry Bakewell  
*cherry ripple ice cream*

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“La Fromagerie” cheeses  
*tomato chutney*

Enjoy a glass of Nyetimber Classic Cuvée NV on arrival for £10 per person