

## PRIVATE DINING



#### HOW TO ORDER

please select one of the following set or feasting menus for your party



you are welcome to pick & choose from across the menus to create your ideal menu with one option per course please note that costs may vary according to the dishes that you select



we are very happy to cater for all dietary requirements though please note that these must be confirmed in advance of your event

please note that all of our menus are seasonal & subject to change please ask should you require a full list of allergens



a service charge of 12.5% is applicable to all food & drinks

#### APERITIFS



# THE QV APERITIVO £8.5

champagne £14 ~ prosecco £8.5 seasonal bellini £9 negroni £12



## PRE-DINNER CANAPÉS

£9 pp for 3 £12pp for 4



please choose from the following

crab mayonnaise on toast or baby gem artichoke, goat's curd & mint crostini 'panisse' broad bean, pea & mint on baby gem



## SET MENUS

please select one menu for your whole party to share.

vegetarian, vegan or pescatarian guests are catered for separately



## £45

tomato, lovage & goat's curd salad

baked marinated chicken, courgette, onion & mint new potatoes

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buttermilk pudding, lemon curd & preserves

## £55

cured salmon, broad beans, peas & leaves

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loin of pork, borlotti beans, tomatoes & tarragon sautéed spinach

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hazelnut meringue, seasonal fruits, compotes & cream

## £65

stracciatella, pickled aubergine salad

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sirloin, pickled walnuts, horseradish & watercress rosemary roast potatoes

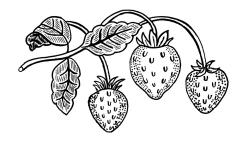
QV almond tart
with jersey cream & seasonal fruits



## FEASTING

the following menus are designed as 'feasting' style menus, with each course served on large dishes for your party to share. please select one menu for the whole party to share.

## £50



tomato, lovage & goat's curd salad pork rillettes, pickles & bread courgette, pea & broad bean salad

> chicken pie mash & spring greens

QV summer trifle

£60

tomato, lovage & goat's curd salad pork rillettes, pickles & bread cured salmon, broad beans, peas & leaves

loin of pork, borlotti beans, tomatoes & tarragon sautéed spinach

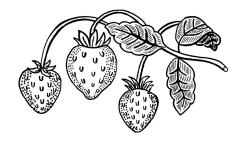
QV pistachio cake
with jersey cream & seasonal fruits

the QV feast  $\pounds 70$ 

tomato, lovage & goat's curd salad pork rillettes, pickles & bread cured salmon, broad beans, peas & leaves stracciatella, pickled aubergine salad

sirloin, pickled walnuts, horseradish & watercress rosemary roast potatoes

a tumble of meringues, fruit curd, custard, cream, berries & berry compotes



#### MAIN COURSE FISH OPTIONS

please choose one option for all pescatarian guests in your party

please confirm required numbers in advance of your party

cod, olive oil mash & gremolada ~ £45pp

herb crusted hake, parsley, olive, lemon & capers, new potatoes ~ £55pp

feasting fish - a whole fish, served on the bone, (brill, plaice, cured salmon), new potatoes £70pp



## VEGETARIAN MENU



please confirm required numbers in advance of your party

£45

tomato, lovage & goat's curd salad
.
tagliatelle, tomatoes, onions & herbs

#### VEGAN MENU

please confirm required numbers in advance of your party

£45

courgette, pea & broad bean salad
.
tagliatelle, tomatoes, onions & herbs





PETIT FOURS chocolate truffles £2.5 each

COFFEE & TEA £9/pot (serves 6)

