



RESTAURANT AT THE CAPITAL

WINTER PRIVATE DINING MENU

Amuse Bouche

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Grilled Octopus

Fennel, orange & basil salad, siracha mayo

Beef Tartare

Pickled onion, smoked garlic, radish
(Caviar – supplement £10)

Wild Mushrooms & Truffles

Potato salardaise, quail eggs

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Beef Wellington

Potato dauphinoise, seasonal vegetables & red wine sauce

Saltimbocca

Guinea fowl, sage & prosciutto, lemon thyme

Cod

Braised oxtail, spiced sand carrot puree

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Sorbet

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British Cheese Selection

Cheese crackers, red onion marmalade

Chocolate & Nuts

Chocolate & hazelnut slice (GF)

Prunes in Rum & Cognac – Pruneaux d’Agen au Rhum
Vanilla ice cream

£75 for three courses / £85 for four courses