

SPRING PRIVATE DINING MENU I

£60 per person

Additional Prosecco Reception from £14 per glass, or £62 per bottle

Additional Cheese Course from £12 per person

Please select one starter, one main course and one dessert from the options below:

ANTIPASTI

insalata di carciofi, rucola e parmigiano Reggiano

artichoke salad with rocket and parmesan (V)

tagliatelle con ragù di agnello, spinaci e ricotta affumicata

tagliatelle pasta with goat ragu, spinach and smoked ricotta

parmigiana di melanzane

aubergine parmigiana (V)

SECONDI

lasagna al ragu o di vegetali

homemade beef or vegetarian lasagna (G)(V)

pesce spada in crosta di pane alle erbe con finocchi alla vaniglia

grilled swordfish with a herb crust and vanilla fennel

faraone con chutney di mela e patate al tartufo

guinea fowl with apple chutney and black truffle

DOLCI

tiramisù

"pick me up" tiramisu dessert

babà con crema montata

rum babà cream (G)(N)

carpaccio di frutta con panna cotta al pistacchio

pistachio panna cotta with fruit carpaccio (N)

(N) May contain nuts (G) Contains Gluten (V) Vegetarian

Food Allergies and Intolerances: Before ordering please speak to a member of the food service or bar team about our ingredients.

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.

All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.

SPRING PRIVATE DINING MENU II

£70 per person

Additional Prosecco Reception from £14 per glass, or £62 per bottle

Additional Cheese Course from £12 per person

Please select one starter, one main course and one dessert from the options below:

ANTIPASTI

insalata di indivia, pere, noci e gorgonzola

endive, pear, walnut and blue cheese salad (N)(V)

polipo con patate e scarola

octopus with potatoe and escarole salad

carpaccio di barbabietola con mozzarella e basilico

beetroot carpaccio with buffalo mozzarella (V)

SECONDI

paccheri con pomodorini e ricotta al limone candito

tubular pasta with cherry tomatoes and lemon ricotta cheese (G) (V)

orata al forno al miele e aceto balsamico con salicornia

sea bream with balsamic honey and samphire

agnello con puré al rosmarino e cavolo nero

loin of lamb with black cabbage and rosemary purée

DOLCI

tortino di ricotta e pera

ricotta and pear cake

caprese di cioccolato con gelato al marsala

almond and chocolate cake with sweet wine ice cream (N)

mille foglie con crema di nocciola e frutti di bosco

hazelnut millefeuille with berries (N)

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SPRING PRIVATE DINING MENU III

£80 per person

Additional Prosecco Reception from £14 per glass, or £62 per bottle

Additional Cheese Course from £12 per person

Please select one starter, one main course and one dessert from the options below:

ANTIPASTI

capesante scottate con puré di finocchi allo zafferano

scallop with fennel purée and saffron dressing

tortino di patate e astice con insalata di agrumi

potato and lobster cake with citrus salad

gnocchetti al pesto di rucola con pomodorini del Vesuvio e mandorle

rocket and potato dumpling with Vesuvio cherry tomato and almonds (N)(V)

SECONDI

risotto al barolo con verza e provola

risotto with savoy cabbage and smoked cheese (V)

filetto di manzo con patate, carote alla vaniglia e radicchio

fillet of beef with potato, vanilla carrots and radicchio (G)

merluzzo con pomodoro, salsa di aglio dolce e insalata di agretti

cod with tomato and garlic sauce, salsola

DOLCI

fondente di cioccolato alla banana e gelato al rum

banana and chocolate fondant with rum gelato

pastiera di grano duro con crema e cannella

Neapolitan cake with vanilla cream and cinnamon (N)

cannoli Siciliani con arance e pistacchio

Sicilian cannoli (N)

(N) May contain nuts (G) Contains Gluten (V) Vegetarian

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