

# CABOTTE *Private Dining*

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Cabotte is proud to offer two beautiful Private Dining Rooms on the First Floor of the restaurant, each with their own character and facilities



## Jeroboam Room

- Seats up to 16 guests, standing room for 40
- Smart TV connectivity
- Eurocave wine storage
- £500 Minimum spend, £250 deposit



## Magnum Room

- More intimate dining for up to 11 guests
- Eurocave display of Fine Wines
- Window to the Chef's Pass
- £250 Minimum spend, £250 deposit

# CABOTTE

## *Private Dining Menus*

### Sample Menu

#### STARTERS

*"Jambon persillé"* Ham & parsley terrine with capers and cornichons  
Pan fried mackerel with courgette, basil and gremolata  
Poached duck egg with purple sprouting broccoli & Paris mushrooms

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#### MAINS

Roast guinea fowl breast, Trompette de la Mort and pomme purée  
Line caught Cornish hake with sea vegetables and bouillabaisse  
Handmade linguine with ceps, shiitake and artichoke

Sides £4.50

New potatoes, Leek gratin, Green beans, Courgette salad

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#### DESSERTS

Bitter chocolate mousse, praline and pear  
Coffee Crème Brulée  
Selection of French cheese – Supplement £3.00

**£45.00 per person**



### Sample Canape Menu

#### Canape Package £9.50 per person

Freshly baked Comté Gougères  
Rosemary roasted almonds, cashew and peanuts  
Noccelara and Petit Luques olives  
Puff pastry olive sticks  
Classic cheese straws

#### PREMIER CRU ADDITIONS £1.50 each

Smoked bacon and confit onion tartlet  
Mozzarella and sundried tomato bruschetta  
Line-caught mackerel "escabeche" with confit lemon  
Crispy goats cheese with honey  
Squid ink cracker with taramasalata and lime

#### GRAND CRU ADDITIONS £2.90 each

Wild Mushroom Arancini with black truffle dressing  
King prawns marinated in lime, coriander and orange oil  
Beef tartare on crispy rosemary and Parmesan polenta  
Grilled Mediterranean squid with gremolata  
Cornish mussel with cucumber, chilli and ginger