

ENEKO

at One Aldwych.

**Meetings and Events Menus
Autumn/Winter 2017**

Meetings and Events Menus 2017

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Eneko Atxa's Signature Menu

Traditional Talo

Crispy corn talo, heritage tomatoes, basil emulsion

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## **Credito Caliente**

Iberico ham, tomato

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Sea Urchin

Bloody "Mar"

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## **Trigo (v)**

Wheat pasta, red pepper sauce, egg yolk, shaved truffle

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Grilled Salmon Fillet

Mussels, asparagus, peas

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## **Seared Duck Breast**

Julienne of king oyster mushrooms, pickled red onion

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Light Peanut Sponge Cake

Dark chocolate ice cream

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## **Raspberry Macaron**

Basil ganache

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£125 per person

Please inform us of any allergies or dietary requirements.
All prices are inclusive of VAT at the current rate.
An optional service charge of 12.5% will be added to your bill.

Canapés

Croquetas

Iberico ham

Gildak

Gordal olive, anchovies, piperrak

La Huerta (v)

The vegetable garden

Smoked Eel Brioche

Anchovy emulsion

Txangurro

Basque style crab

Hake Tempura

Parsley emulsion

Oxtail on Milk Bread

Mushroom Duxelle

Cerdito Caliente

Iberico ham, tomato

Torrija

Basque vanilla sponge

Bonbons

Red wine, chocolate

Six pieces - £20 per person
Eight pieces - £26 per person
Ten pieces - £32 per person

Please inform us of any allergies or dietary requirements.
All prices are inclusive of VAT at the current rate.
An optional service charge of 12.5% will be added to your bill.

Tasting Menu

BASERRITIK - FROM THE FARM VEGETARIAN TASTING MENU

Traditional Talo

Crispy corn talo, heritage tomatoes, basil emulsion

Beetroot Tartare

Pickled red onion, soufflé potato, barbeque sauce

Cauliflower in Textures

Cauliflower served four ways

Avocado Tempura

Basque red pepper sauce, basil emulsion

Trigo

Wheat pasta, red pepper sauce, egg yolk, shaved truffle

Torrija

Basque vanilla sponge, caramel crumble ice cream

£80 per person

SUTAN – ON FIRE TASTING MENU

Celebration of Tomato

Crispy corn talo, heritage tomatoes, mussels, tomato foam

Trigo (v)

Wheat pasta, red pepper sauce, egg yolk, shaved truffle

Hake Tempura

Basque-style red peppers, parsley emulsion

Seared Duck Breast

Julienne of king oyster mushrooms, pickled red onion

Strawberry Sorbet

Rose marshmallow

£90 per person

Please inform us of any allergies or dietary requirements.

All prices are inclusive of VAT at the current rate.

An optional service charge of 12.5% will be added to your bill.

Lunch and Dinner Menu

Starters

Traditional Talo (v)

Crispy corn talo, heritage tomatoes, basil emulsion

Beetroot Tartare (v)

Pickled red onion, soufflé potato, barbeque sauce

Basque Duck Liver Parfait

Txakoli wine-soaked apple compote

Trigo (v)

Wheat pasta, red pepper sauce, egg yolk, shaved truffle

Main Courses

Hake Tempura

Basque-style, red peppers, parsley emulsion

Grilled Salmon

Mussels, asparagus, peas

Seared Duck Breast

Julienne of king oyster mushrooms, pickled red onion

Arroz de Setas (v)

Basque oyster mushroom risotto, ceps emulsion

Desserts

Torrija

Basque vanilla sponge, caramel crumble ice cream

Strawberry Sorbet

Rose marshmallow

Dark Chocolate Ice Cream

Light peanut sponge cake

Salted Caramel Mousse

Cookie crumble, sheep's milk ice cream

£75 per person

Please select 1 starter, 1 main and 1 dessert in advance.

The menu will need to be the same for the entire party with exception to dietary requirements.

All prices are inclusive of VAT at the current rate.

An optional service charge of 12.5% will be added to your bill.