WARDOUR[™]

Choose the same menu price for the entire group;

- Groups 11 to 16 can order individual choices on the night from pre-selected group menus
- Groups 17 and above are required to choose same starter/main/dessert for the entire group
- Most dietary requirements can be accommodated, please inform us in advance

Soho Square £40 per person

STARTERS

Quinoa salad, toasted hazelnuts, dried cranberries & coriander (v) Wild mushroom Soup, roasted porcini & chive cream (v) Citrus & pink pepper cured salmon, smoked potato salad

MAINS

Potato gnocchi, saffron charred celeriac, sunflower salted kale (v) Sea bream, prawn and herb crushed potato, lobster sauce Roasted corn fed chicken, wilted fennel, edamame beans, tarragon jus

DESSERTS

Passion fruit posset, warm pistachio madeleine Warm chocolate pudding, seeded granola, vanilla ice cream Selection of four cheeses, quince paste, celery & crackers Golden Square £50 per person

STARTERS

Baked heritage beetroot & goats' cheese salad, toasted pumpkin seeds (v) Yellowfin tuna tartare, citrus dressing, tobiko, rice crackers Venison carpaccio, watercress, pickled pear, toasted hazelnuts, blue cheese

MAINS

Truffle and wild mushrooms risotto, aged Parmesan (v) Steamed bass, roasted salsify, lime & chive hollandaise, fine herbs Roasted lamb rump, glazed winter roots, garlic mash, rosemary jus

DESSERTS

Vanilla rice pudding, sour cherry compote, pistachio & almond biscotti Chocolate delice, feuillantine, whipped whiskey cream Pineapple cannelloni, mascarpone mousse, black sesame, coconut sorbet (v)

Menus are available for groups.

Please make your selection and email it back to your coordinator at least 14 working days in advance.

Menus are subject to change.

Menu price includes VAT at the current rate. There is a 12.5% service charge added to the bill. Please contact your waiter if you require any information regarding allergies or intolerances.