

# 104

2019  
**PRIVATE DINING LUNCH AND DINNER MENUS**

All menus are examples of what we have to offer. Dishes may change subject to availability of ingredients. Ingredient quality will always remain the same, regardless of changes.

**LUNCH OR DINNER MENU 1**

£42.50

Canapes

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Gin cured chalk stream trout, grapefruit, avocado and quinoa

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Pan fried Cornish pollock, mussels, black olive and sea purslane

or

Angus beef short rib, smoked ratte potato, onion soubise and bordelaise sauce

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Chocolate moelleux, Tahitian vanilla ice cream

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Petit fours

**LUNCH OR DINNER MENU 2**

£57.50

Canapes

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XL Scottish Langoustine, Beluga lentils and bisque sauce

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Baked fillet of Turbot, Celery, Grapes and Lovage beurre blanc

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Tournedos Rossini

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‘Tiramisu’

Coffee and Marsala Mousse, Mascarpone, Savoirdi biscuit

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Petit fours

**LUNCH OR DINNER MENU 3**

£70

Canapes

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Burford brown 'Fabergé egg', Black winter truffle, parmesan foam

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Pan fried Orkney scallops, cauliflower, golden raisin and caper

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Foie gras and pigeon pressé, fig and port reduction

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Label rouge Chicken Demi-Deuil

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Pistachio souffle

Valrhona Guanaja 70% chocolate ice cream

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Petit fours

**VEGETARIAN MENU 1\***

£42.50

Canapés

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Salt baked beetroot, whipped goats' cheese and candied walnut

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Wild mushroom risotto

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Dessert as per the main menu

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Petit fours

**VEGAN MENU 1\***

£42.50

Canapés

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Roasted delicata pumpkin, wild mushrooms, pickled walnuts and tarragon

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Moroccan style warm puy lentils salad, pomegranate and hazelnut

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Caramelised banana, Passionfruit sorbet and chocolate 'soil'

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Petit fours

\*Vegetarians and vegans can also have four or five courses; dishes will be created on the day by the chef and charged at the same price as the normal four or five course menus.

**SELECTION OF LA FROMAGERIE ARTISAN CHEESES**

Served with Traditional Accompaniments

Cheese Plate (selection of 4 cheeses) £15.00 per person

Cheese Boards (to be discussed on a bespoke basis with us)

Cheese Selection

St. Maure de Touraine

Langres

Old Groendal

Fourme D'ambert