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Private dining Sample Menu

Canapes

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Provence Asparagus with citrus sabayon and confit lemon zest

Gin cured trout, grapefruit and avocado

Spinach and ricotta agnolotti with brown butter

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Saffron risotto with 'extra Vecchio' balsamic vinegar

Steamed turbot with champagne sauce and ratte potatoes

Dry aged British beef fillet, pomme puree, heritage carrots and red wine sauce

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Pre dessert

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Chocolate moelleux, passionfruit sorbet

Garigette strawberry 'eton mess'

£85 for three courses