

Sample Private Dining Menu

Seared scallops, whipped cod's roe, dill, cucumber, horseradish

Spring vegetable tortellini, peas, broad beans, rove de garrigues

Beef "carne cruda", salsa verde, chestnut mushroom, bone marrow crouton

or

Turbot, courgette, lemon-verbena, Jersey Royals

Nettle risotto, nutmeg, pecorino

Lamb saddle, crispy shoulder, girolles, peas, broad beans

or

Chocolate & pistachio delice, malted milk ice cream

Buttermilk pannacotta, poached gooseberries, hazelnut brittle

Lemon parfait, eucalyptus, yoghurt & mint sorbet

£80 per person Including canapes and petits fours

Sample Chef's Table Lunch Menu

Canapes

rv

Carnaroli risotto, parmesan, truffle, hazelnut pesto

rv

Halibut, potato, snail beignet, parsley veloute

rv

Rare breed pork, home cured bacon, apple, lovage, pistachio

rv

Selection of cheese from La Fromagerie

rv

Tiramisu

rv

Caramelised Amalfi lemon tart

£95 per person Including canapes, petits fours, coffee and a glass of Prosecco

Sample Chef's Table Dinner Menu

Canapes

Sea bream tartare, calamansi, celery, horseradish

Tomato agnolotti, stracciatella, basil

nu

Monkfish, white asparagus, Cornish mussels, pork crackling

nu

Dry aged beef, pommes Anna, celeriac, smoked bone marrow

nu

Selection of cheese from La Fromagerie

Tiramisu

Strawberries, shortbread, elderflower

nu

Brillat-Savarin cheesecake, lemon, blueberry, cucumber sorbet

£125 per person Including canapes, petits fours, coffee and a glass of Prosecco