

January Private Dining Menu

FIRST COURSE

Please select three of the following...

Leek & potato soup, crumbled blue cheese
Vegetable & prawn tempura, aioli, spicy tomato & salsa verde
Smoked salmon roulade & tuna, garden leaves & kiwi viniagrette
Braised octopus & red wine stew, grilled polenta
Seared beef carpaccio, marinated artichokes, truffle pecorino
Burrata, prosciutto San Daniele, bruschetta

MAIN COURSES

Please choose 3 of the following mains...

Handmade wild mushroom & buffalo mozzarella ravioli, truffle butter
Tuscan sausage ragu pappardelle, porcini & pancetta
Pan-fried monkfish, saffron & fennel risotto
Seared tuna, smoked aubergine, green beans & Sicilian pesto
Slow-cooked veal ossobucco, creamy mashed potato
Beef tagliata, wild rocket & parmesan, lemon

DESSERTS

Please choose 3 of the following desserts...

Chocolate brownie, double cream
Hazelnut base cheesecake, banana & caramel sauce
Carrot cake, orange compote
Amaretto tiramisu
Ice creams & sorbet
La Fromagerie Cheeseboard (£2.00 supplement)

£32 PER PERSON FOR TWO COURSES

£37 PER PERSON FOR 3 COURSES

(Excluding a discretionary 12.5% service charge)