

Private Dining Menu

June 2018

FIRST COURSE

Please select three of the following...

Minestrone soup, grilled sourdough bruschetta

Grilled octopus, saffron potatoes, olives & piquillo peppers, watercress

Seared beef fillet, wild rocket, artichokes & caperberries, shaved Grana Padano

Burrata, prosciutto San Daniele, bruschetta

Crayfish, avocado & lime confit, homemade grissini

English asparagus & poached quails egg, warm fregola & lamb's lettuce salad

MAIN COURSES

Please choose three of the following mains...

Spring carrot, spinach & buffalo mozzarella ravioli, tomato velouté

Seafood risotto

Slow cooked veal ragu, handmade pappardelle & parmesan

Seabass fillet, mussels & clams broth, samphire & artichokes

Pan fried chicken breast, fontina & sun-dried tomatoes, sweet potato & green beans

Beef tagliata, wild rocket & parmesan, lemon

Seared tuna, grilled asparagus, kohlrabi & quinoa, sun-dried tomato & caper salsa

DESSERTS

Please choose 3 of the following desserts...

Chocolate brownie, rhubarb confit

Vanilla cheesecake, pistachio nut base, strawberry & black olive

Lemon tart

Classic Italian 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)