

## Private Dining Room – March 2017

### Starters

*Please choose 3 of the following...*

Roasted celeriac soup, truffle oil & parmesan crisp  
Goats cheese, red beetroot, lamb's lettuce & walnut, honey & balsamic reduction  
Quinoa, orange, fennel & feta salad  
Fritto misto: prawns, courgette & squid, aioli  
Beef carpaccio, capers & Capezzana olive oil  
Burrata di Puglia, San Daniele, bruschetta

### Mains

*Please choose 3 of the following...*

Home-made wild mushroom & buffalo mozzarella ravioli, truffle butter  
Red wine risotto, chicory & pancetta  
Wild boar ragu, pappardelle  
Seared tuna, green beans, sun dried tomatoes & vinaigrette  
Roast cod, tenderstem broccoli & Capezzana olive oil  
Corn-fed chicken breast, cotechino sausage, puy lentil & pearl barley salad  
Beef tagliata, courgette, wild rocket, parmesan & lemon

### Desserts

*Please choose 3 of the following...*

Chocolate brownie, double cream  
Hazelnut-base cheesecake, berry compote  
Turrón tiramisu  
Carrot cake, caramelised orange  
Ice creams & sorbets  
La Fromagerie cheese board (£2.00 supplement)

£32 per person for two courses  
£37 per person for three courses  
*(Prices exclude a discretionary 12.5% service charge)*