

## Autumn Party Menu

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### **3 Course menu & Seasonal Bellini for groups of eight or more £49**

A choice of 4 starters, 4 mains and 4 desserts, a selection of side orders, water and a selection of tea or coffee.

or

### **3 Course menu & half bottle of a selected wine per person £58**

A choice of 4 starters, 4 mains and 4 desserts, a selection of side orders, water and a selection of tea or coffee.

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#### **Starters**

Endive salad, Roquefort, walnuts, croutons (v)  
Grilled leek, peashoots, herb salad, soft boiled egg, walnut pesto (v)  
Smoked cods roe, devilled egg mousse, pickled cucumber  
Rabbit and chorizo terrine, cornichons, onion marmalade

#### **Mains**

Red wine and radicchio risotto, salsify, pine nuts (v)  
Roast cod, saffron mashed potatoes, tapenade  
Breast of duck, caramelised endive, orange and green peppercorn sauce  
Rare roast fillet of beef, creamed celeriac, pickled girolles

#### **Desserts**

Roast figs, Marsala, mascarpone, fennel biscotti (v)  
Chocolate tart, espresso cream (v)  
Prune and Armagnac crème brûlée (v)  
Thinly sliced spiced pineapple, lemon sorbet, basil (v)

#### **Sides (v)**

Selection of seasonal vegetables to share

(\*) For groups of 8 to 12 people, we ask diners to preorder and send their selection to us 3 days before their visit.

For groups of 13 people or more, please select one starter, one main and one dessert from the menu to offer your guests. We will cater for all dietary requirements separately to the set menu.

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Please note these menus are subject to change. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your final bill.

