

## 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