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Private Dining & Events Canapé offering

£15 PP FOR A SELECTION OF 3 $\pounds 22$ PP FOR A SELECTION OF 5 $\pounds 28$ PP FOR A SELECTION OF 7

Cold

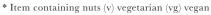
Smoked salmon Steak tartare Tapenade (v) (vg) Parmesan cheese straws Radishes with aioli (v) Crab crostini Chicken liver parfait

Hot

Crispy Camembert with spiced apricot chutney Truffled mushroom arancini (v) Snails with garlic & parsley Haddock goujons with tartare sauce Glazed cocktail sausages Truffled sausage roll

All prices include VAT - a discretionary 15% service charge will be added to your bill

If you have any dietary requirements or food allergies please let us know; please be aware that due to shared cooking & preparation areas, we can not guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments.



SLOW & SURE





Private Dining & Events

All our menus are offered with our selection of bread, tea, coffee & chocolate snails

Menu 1 £75

Jerusalem artichoke & truffle soup Roast chicken à la forestière, haricots verts & dauphinoise potatoes Tarte au citron

Menu 2£90

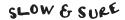
Scotch smoked salmon, capers & shallots Roast rack of lamb with a herb crust, haricot verts & dauphinoise potatoes Crème brûlée, sablé biscuit

Menu 3 £100

Langoustine bisque Côte de veau, sage & caper sauce, haricot verts & dauphinoise potatoes Pear & almond tart with clotted cream *

Menu 4£120

Foie gras terrine, Muscat jelly Fillet of beef en croûte, sauce Périgourdine, haricot verts & dauphinoise potatoes Vacherin aux pêches







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Pescatarian menu £75

Lobster bisque Scotch salmon, leeks, chive beurre blanc, haricots verts & dauphinoise potatoes Crème brûlée, sablé biscuit

Vegetarian menu £75

Beetroot & feta cheese tartine Wild mushroom & truffle risotto Tart au citron

Vegan menu £75

Salad of avocado, pomegranate & pistachios * Wild mushroom & truffle risotto Exotic fruit plate

Additions

Les escargots (6) £18 Selection of French cheeses £15 per person Madeleines £3 per person

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