

London Private Dinning Menus

Menu 1 – £40.00 per person

Amuse bouche

Home smoked salmon, white grape gazpachio

Fillet of grey mullet, chorizo & white beans

OR

Roasted Corn fed chicken, pomme puree, sprouting broccoli

Pre dessert

Pecan tart, plum compote

Coffee & petit fours

Menu 2 - £45.00 per person

Amuse bouche

Crayfish, bacon, watercress & apple salad

Pan fried plaice fillet brown butter, prawns, cucumber & dill

OR

Braised shoulder of Lamb, Jerusalem artichoke Lyonnais

Pre dessert

Blackberry Crème brûlée

Coffee & petit fours

Menu 3 - £50.00 per person

Amuse bouche

Crumbed pigs head, split yellow peas & tarragon

Pan fried fillet of bream, ratatouille, olives & basil

OR

Roast pork loin, potato cake, cabbage & roasted apples

Pre dessert

Lemon tart, orange chantilly

Coffee & petit fours

Menu 4 - £55.00 per person

Amuse bouche

Country style terrine, toast

Roast salmon, mussels, salsify & soft herbs

OR

Roasted duck breast, lentils, sweet potato puree

Pre dessert

Poached pear & custard trifle

Coffee & petit fours

Menu 5 - £60.00 per person

Amuse bouche

Dorset crab, baby gem lettuce, soft herb mayonnaise

Beef Fillet steak, spinach & sauté potatoes

OR

Roasted Turbot (on the bone) winter vegetables, béarnaise

Pre dessert

Sticky toffee pudding, toffee sauce & clotted cream

Coffee & petit fours

Vegetarian Menu

Amuse bouche

Ballotine of leeks, boiled egg dressing & pickled girolles

OR

Roast plum tomatoes & goats cheese on toast

Pumpkin & pecorino ravioli ,tomato & Basil

OR

Risotto Of beetroot ,dill & horseradish

Pre dessert

Same as the rest of the table