



# DINNER PARTY

## Starters

Iberian 'Pata negra' jamón, bread, olives (wheat)  
Foie gras & duck confit terrine with onion marmalade & sourdough toast (mustard, wheat)  
Carpaccio of beef with artichokes & parmesan (milk)  
Pigeon breast, truffle oil, grapefruit, red chicory & toasted walnuts (nuts)  
Smoked haddock brandade en croute, roast red peppers, basil oil & red chicory (fish, egg, milk, wheat)  
Pan fried fillet of red mullet, vegetables 'à la Grecque', saffron aioli (fish, egg, milk, wheat, mustard)  
Scallops, chorizo, morcilla, cauliflower puree, sultana & caper sauce (milk)  
Seafood selection: lobster, crab, jumbo prawns, oysters, marie rose sauce, bread (wheat, crustaceans, molluscs)  
Buffalo mozzarella & heritage tomatoes (milk)  
Beetroot & goats cheese risotto with fennel-cress (milk)  
Tofu, baby gem, avocado, chilli & lime summer rolls (vegan) (soy)  
Vegan arancini (risotto balls) with porcini & pine nuts (wheat)  
Panzanella salad (vegan) (wheat)  
Fatoush-Caesar (baby gem, aubergine, pitta croutons, tahini, pomegranate) (vegan) (wheat, sesame)  
Broad bean, courgette flower, asparagus & pea shoots with herb vinaigrette (vegan) (soy)

## Mains

Beef Wellington, dauphinois potatoes & green beans (milk, wheat, eggs)  
Rack of lamb, mashed potatoes, redcurrant jus (milk)  
Loin of venison, red wine, cacao, wild mushrooms, root vegetable gratin  
Roast loin or pork, belly & crackling, red cabbage, parsnip purée (milk)  
Roast black leg chicken, herb stuffing, pommes parisiennes, bread sauce  
Calf's liver, chorizo, roast cauliflower & kale (milk)  
Sea bass, red pepper & fennel, crushed new potatoes (fish)  
Halibut, tarragon & minted pea puree, kale & new potatoes (fish, milk)  
Monkfish, wrapped in prosciutto with, roasted cherry tomatoes, endive & red wine risotto (fish, milk)  
Blackened tuna, crispy fried egg noodles, oyster mushrooms & chilli oil (fish, milk)  
Artichoke & porcini Wellington with mustard sauce & roast potatoes (nuts, wheat, egg, milk)  
Vegan 'rib-eye', roast portabello mushroom, potato wedges, tarragon poivre-vert 'veganaise sauce'  
Aubergine, roast tomato & basil tart with spinach purée (wheat)

## Puddings

Strawberry parfait, black pepper tuile (milk, wheat, egg)  
Pear tart tatin, creme fraiche (egg, milk, wheat)  
Apple 'Jabłecznik' (Polish apple pie) (milk, wheat)  
Lemon tart (egg, milk, wheat)  
Hot mango tart with vanilla ice cream (egg, milk, wheat)  
Chocolate & lavender mille feuille (egg, milk, wheat)  
Hot chocolate fondant, hot citrus sauce (milk, nuts, eggs)  
Apple mille feuille (egg, milk, wheat)  
Crème caramel (egg, milk)  
Crème brûlée (egg, milk)  
Yuzu cheesecake (milk, wheat)  
Blueberry & cashew 'Vegan cheesecake' (nuts)

**\* Prices exclude staff, Equipment rental & VAT**