

Octopus Food

SIT DOWN!

The 'St. James's, £32 per person*

'you know it, it's all they want'

Starters

Beetroot carpaccio with feta & pea shoots (V)
Smoked salmon, asparagus, soft boiled egg, celeriac remoulade & brown bread (fish, egg, milk, wheat)
Parma ham, artichokes, caper berries & focaccia (wheat)
Ham hock terrine with home made piccalilli & sourdough toast (mustard, wheat)

Mains

Roast sirloin of beef, horseradish creme fraiche, roast potatoes & greens (milk)
Rack of lamb, mashed potatoes, redcurrant jus (milk)
Sea bass, red pepper & fennel, crushed new potatoes (fish)
Artichoke & porcini Wellington with mustard sauce & roast potatoes (nuts, wheat, egg, milk)

Puddings

Eton mess (milk)
Lemon tart (wheat, egg, milk)
Creme brûlée (egg, milk)

Freestyle £28pp*

'Feel-food, evolved in London'

Starters

Tiger prawns, mango, red chicory & corn bread (fish)
Parma ham, artichokes, caper berries & focaccia (wheat)
Pulled pork shoulder, chargrilled corn, sweet potato wedges & baby watercress
Smoked chicken, toasted almonds & grilled leeks with romesco sauce (nuts)
Chargrilled aubergine, pine nuts, red pepper purée, rocket & parmesan crisps (nuts, milk)

Mains

Seared tuna, sweet potato puree, edamame, watercress, soy & ginger dressing (+£1.50 per person) (fish)
Slow roast shin of beef, red wine sauce, mashed potatoes & baby pearl onions (milk, sulphites (red wine))
Roast lamb rump, green salsa, olive oil mash (mustard)
Jerk chicken, rice & peas, fried plantain
Melanzane Parmigiana, rocket, roast new potatoes (milk)
Beetroot & goats cheese risotto with fennel-cress (milk)

Puddings

Raspberry & pistachio mille feuille (milk, nuts, wheat)
Chocolate torte, hazelnut praline, red wine strawberries (nuts, egg, milk)
Yuzu cheesecake (egg, milk)

Vegan £25 per person*

'nothing but plant based'

(wheat)

Starters

Fatoush-Caesar (baby gem, aubergine, pitta croutons, tahini, pomegranate)
Broad bean, courgette flower, asparagus & pea shoots with herb vinaigrette
Sweet potato, sunflower seed, butternut & sun-blushed tomato terrine with toasted sourdough (wheat)

Mains

Quinoa & Puy lentil stuffed peppers with smoked tofu & red chicory
Lasagne of oyster & portobello mushrooms with spinach
Mille feuille of Swiss chard, hazelnut & roasted squash with cauliflower 'couscous' (nuts)

Puddings

Blueberry & cashew 'Vegan cheesecake' (nuts)
Chocolate mousse & raspberry
Coconut tart & mango coulis (wheat)

Mezze £30 per person*

'Middle Eastern flavours, for sharing meals'

Starter

Spinach & feta fillo parcels (wheat, milk)
Hummus
Babaganoush
Olives

Mains

Roast leg & shoulder of lamb with sumac & pomegranate
Cumin & garlic roast chicken
Grilled vegetables
Haloumi (milk)
Mixed salad
Tabouleh
Saffron & broad bean pilaff
Flat bread (wheat)

Puddings

Fresh fruit salad
Chocolate & cardamom cake (milk)
Baklava (milk, wheat)

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