



## GROUP SET MENU

£ 8 5 PER PERSON

For parties of up to 30 guests, we kindly ask the party host to select 3 starters, 3 main courses and 3 desserts for their guests to pre-order. Parties over 30 guests are required to select 1 item for each course, along with an alternative for those with dietary requirements.



### STARTERS

Baby Lettuce Hearts, Croutons, Cashew Dressing  
Tartar of Beef, Honey Cured Egg Yolk, Crostini  
Shrimp Cocktail, Ginger Sauce, Baby Lettuce  
Beetroot & Roqueford Cheese, Pistachio Nuts (V, GF)  
Celeriac Pastrami, Truffle Mayo, Pine Nuts (VE)

### MAIN COURSE

Roasted Halibut, Swiss Chard, Americain Sauce  
Black Angus Filet of Beef, Peppercorn Sauce (GF)  
Creole Spiced Ratatouille, Truffle Grits, Artichoke Crisps (VE, GF)  
Butternut Squash Risotto, Rocket Pesto, Pumpkin Seeds (VE)  
New Orleans Chicken Supreme, Creamy Spinach, Mustard Sauce

### SIDES

Ratatouille  
French Fries  
Green Salad

### DESSERTS

Lemon Tart, Italian Meringue  
Hazelnut Profiterole, Chocolate Sauce  
Selection of Sorbets