OPUS PRIVATE ROOMS EVENTS

LUNCH AND DINNER MENU

WINTER 2020

W/C 6TH January to 8th March 2020

Our private rooms are reserved for parties of 16 guests and over. Please submit a pre-order and a table plan 7 days in advance of your event. Alternatively, you may choose a fixed set menu, one dish per course.

If your party is 16 and below, we offer our ALC menu to guests to choose from on the day with panache of vegetables and filter coffee included.

£45.00pp

Includes complimentary home baked bread, panache of vegetables and filter coffee

CREAMY PARSNIP SOUP (V) *(MK)*
Parsnip crisp

SCORCHED SOUTH COAST MACKEREL *(F, MD)*
Rhubarb and herbs

PAN SEARED QUAIL BREAST *(MD, SP, CY)*
Bacon and Tuscan bean cassoulet, roasted squash, madeira jus

SPICED GUINEA FOWL TERRINE *(E, CY. SP, MD)*
Curry aioli, golden raisins, winter leaves

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SEARED FILLET OF DEVON COD *(MK, SP, F, G, E)*
Winter ratatouille, potato gnocchi, white wine sauce

BRAISED OX CHEEK *(CY, MK, SP)*
Smoked celeriac and potato puree, red wine glazed onion sauce

ROASTED COTSWOLD CHICKEN *(MK, SP, CY)*
Sage and onion, fondant potato, chicken cream sauce

WILD MUSHROOM RISOTTO (V) *(MK, E, G)*
Crispy poached hens egg, truffle oil, rocket

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EARL GREY PANNACOTTA (V) *(MK, E, N)*
Citrus sponge, pistachio brittle

MILK CHOCOLATE AND PRALINE TART (V) *(MK, E, G, N)*
Hazelnut granola, vanilla Chantilly

RHUBARB AND CUSTARD TRIFLE (V) *(MK, E)*
Ginger and poppyseed crumble

POACHED WINTER FRUITS (V) *(vegan)*
Blackberry sorbet

MD – MUSTARD, E – EGGS, SP – SULPHATES, N – NUTS, G – GLUTEN, MK – MILK, F – FISH, CY – CELERY
SS – SESAME SEEDS, C – CRUSTACEANS, M – MOLLUSCS, S – SOYBEANS, P – PEANUTS, L – LUPIN
V – VEGETARIAN

Five course Tasting Menu
5 courses with matching wines - £95.00pp
For up to 22 guests.

You must advise in advance dietary requirements for any guest attending your event.
We are unable to guarantee an allergen free kitchen. The 12.5% discretionary service charge is shared by all staff.