



## GROUP DINNER SET MENU

*THREE COURSES 80pp*

### STARTERS

*BEEF CARPACCIO*

*OCTOPUS CARPACCIO*

*QUINOA SALAD (V)*



### MAIN COURSE

*RISOTTO TRUFFLE (VG)*

*CHICKEN POUSSIN*  
*Salmoriglio*

*CHILEAN SEA BASS A LA PROVENCAL*  
*Green Asparagus*

*CAULIFLOWER AU GRATIN (V)*

### SERVED WITH SIDES TO SHARE

*SAUTÉED SPINACH*

*CRUNCHY POTATOES*



### DESSERT

*ASSIETTE DE FROMAGES*

*CRÈME BRÛLÉE*

*RED BERRIES CHEESECAKE*

*V VEGETARIAN VG VEGAN*

*Food Allergies and Intolerances: Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Before ordering, please speak to our staff about your requirements. All prices are inclusive of VAT at 20%. A discretionary Service Charge of 10% & Entertainment Fee of 5% will be added to your Bill.*

