



## SEASONAL GROUP MENU

**£45 per person**

### STARTERS

Castelfranco, trevisano & chargrilled grilled shallot salad, caramelised orange vinaigrette, fresh figs, Manchego shavings & parsnip crisps (V)

Beetroot cured salmon, apple purée, cucumber & dill salad & rye sourdough toast

Duck confit & pickled carrot terrine, celeriac rémoulade & warm brioche

### MAINS

Potato gnocchi, maple glazed root vegetables, cauliflower & truffle velouté, sweet potato crisps (VG)

Seabass fillet, miso broth, shiitake mushrooms, bok choy, mooli, edamame beans, lemongrass, chilli, lime & coriander

Chicken breast, hispi cabbage, wild mushrooms, crushed potatoes, Port & red wine jus

### DESSERTS

Chocolate & coconut tart, passion fruit & coconut sorbet (VG)

Salted caramel & pecan cheesecake, coffee ice cream

Bankside ginger crème brûlée, plum jam, French meringue & fresh figs

### DRINKS PACKAGE

£9 Glass of bubbles on arrival per person

£18 1/2 bottle of wine & 1/2 bottle of water per person.

Book for a group of 20-50 guests and receive a complimentary welcome drink.  
T&Cs Apply