

# 10 GREEK STREET

## Private Dining Room Feasting Menu

**October 2024**

### Starters

*(All starters to be shared)*

- ~ Garlic & chilli bread
- ~ Olives
- ~ Tamworth pork shoulder & Braybrooke lager croquettes, smoked chilli mayo, red onion & coriander
- ~ Burrata & wild mushrooms
- ~ Fish of the day

### Mains

*(Choose ONE of the following for the whole group to share)*

- ~ Guinea fowl, 'Nduja potatoes, sweetcorn, spring onions, pork fat roasted Hispi cabbage
- ~ Venison, lentils, cavolo nero, smoked pancetta & plum
- ~ Dexter onglet, triple cooked chips, green beans, mustard, shallots & bearnaise
- ~ Swiss chard and gorgonzola gratin, butternut squash, leaf salad, walnuts & garlic potatoes

### Optional Cheese Course

*~ Served before or after pudding (£12 pp supplement)*

### Puddings

*(Choose ONE of the following for the whole group to share)*

- ~ Spiced pear and brown butter upside down cake, buttermilk ice cream
- ~ Chocolate moelleux, amaretto, raspberries & creme fraiche
- ~ Roast plums, sweet labneh, kataifi, almonds & pistachio

**£65 per person**

*Dishes may vary due to seasonal availability of ingredients.*

*We can accommodate most dietary requirements provided we are given sufficient notice. Please ask for more information about allergens. A 12.5% discretionary service charge will be added.*