

# Otto's

## PRIVATE DINING MENU A

£79 PER PERSON

### ENTRÉES

#### Iman Bayildi (V)

Spiced Roast Aubergine, Olive Oil, Mint and Coriander,  
Red Pepper and Crème Fraiche d'Isigny

#### Saumon d'Ecosse Fumé Coupé à la Minute, Garniture Traditionnelle

Scottish Smoked Salmon, Traditional Garnish

#### Magret de Canard Fume, Rémoulade de Céleri-Rave

Smoked Duck Breast, Celeriac Remoulade

#### Les Six Escargots à la Bourguignonne

Six large Burgundian 'Petit Gris' Snails, Parsley and Butter

### PLATS

#### Risotto aux Topinambours et Légumes de Saison (V)

Seasonal Vegetables and Jerusalem Artichoke Risotto

#### Filet de Cabillaud, Sauce au Persille

Roast Fillet of Cod, Butternut Squash Puree, Parsley Sauce

#### Filet de Bœuf d'Ecosse, Pommes Dauphinoise, Sauce au Truffe

Fillet of Scottish Beef, Dauphinoise Potato, Madeira and Truffle Sauce

#### Tourte de Poulet 'Label Rouge', Sauce aux Morilles

Baked 'Red Label' Organic Chicken Pie,  
Sauteed Mixed Mushrooms, Morel Mushroom Sauce

### DESSERTS

#### Crème Brûlée

#### Petit Pot au Chocolat

Rich Chocolate Pot

#### Tarte Tatin

Tarte Tatin, Vanille Ice Cream

# Otto's

## PRIVATE DINING MENU B

£130 PER PERSON

### ENTREES

#### Ravioles aux St Jacques,

#### Homard d'Ecosse, Bisque de Homard

Trio of King Scallop Ravioli, Lobster and Bisque

### PLATS

#### 200g de Filet de Bœuf Rossini,

#### Fondant de Céleri-Rave, Sauce Périgord

Prime Cut Fillet Rossini,

Two Seared Escalopes of Duck Foie Gras, Truffle Sauce

### DESSERTS

#### Baba au Rhum, Crème Chantilly

Rum Baba, Chantilly Cream

Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

Please ask a member of staff for further information on ingredients before ordering. Please be aware that wild meat and game dishes may contain traces of shot.

All prices include VAT. An optional 12.5% service charge will be added to your bill