



les 110 de TAILLEVENT
LONDON

EVENT MENU

Starter

SALAD OF GOLDEN BEETROOT AND ARTICHOKEs

Ricotta and almonds (V)

or

CURED GILT HEAD BREAM

Orange and togarashi dressing

or

HAND ROLLED VENISON CAVATELLI

Fried crumbs and parmesan

Main course

HERB CRUSTED CHICKEN BREAST JAMBONETTE

Creamed polenta, rainbow carrots

or

LAMB RUMP AND SHOULDER

Jersey royals, grilled artichoke, salsa verde

or

ROAST COD

Creamed potatoes, girolles and spinach

or

SALT BAKED CELERIAC (V)

Ajo blanco, spring vegetables

Dessert

HOMEMADE SORBETS (VE)

or

VANILLA CREME BRULEE (V)

Warm madeleines with poached peaches

or

CHOCOLATE PAVÉ (V)

Dark chocolate sorbet

V – Vegetarian

VE – Vegan



les 110 de TAILLEVENT
L O N D O N

EVENT MENU

Starter

SALAD OF GOLDEN BEETROOT AND ARTICHOKEs

Main course

SPRING VEGETABLE CAVATELLI

Dessert

HOMEMADE SORBETS