



## PRIVATE DINING

### TO START

Ham Hock

*Roasted cauliflower, parsley, hazelnut salsa, cheddar crisps*

Sea Salt Cured Scottish Salmon

*Roasted cucumber, pickled shallots, dill sour cream*

Smoked Beets

*Hazelnuts, honey roasted grapes, asparagus, watercress (V, VGN, GF, DF)*

### MAIN COURSE

Rare Roasted Sirloin of Beef

*Roasted onions, horseradish cream*

Roasted Chicken

*Truffled wild mushroom stuffing, roasted shallots, chicken jus*

Spiced Roasted Cauliflower Steak

*Roasted red onion, herb salsa, crispy capers & cauliflower puree (V, VGN, NE, DF, GF)*

*All served with Chef's selection of seasonal vegetables*

### PLATED DESSERT

Pineapple Carpaccio

*Lime sherbet, freeze dried raspberries, toasted coconut (V, VGN, DF, NE, GF, EF)*

Dark Chocolate Torte

*Baked cherries, vanilla sour cream, freeze dried berries*

Lemon Posset

*Plum compote, ginger biscuits*

Service charge 12½% is up to you.



A decorative border with a solid outer line and a dotted inner line, featuring ornate corner designs.

**SIX**  
**STOREYS**  
*on Soho*