

MEETINGS
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&
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EVENTS

PRIVATE DINING

Spring / Summer Menus

Menu 1: £30.00 per person

Smoked Salmon, sorrel, mayonnaise & rye

...

Free-range Chicken breast, potato fondant, onions & bacon

...

Strawberry Pavlova

.....

Tea / Coffee & Madeleine's

Menu 2: £35.00 per person

Hand carved Serrano Ham, tomato & basil

...

Roast Seabass, glazed fennel & orange, pureed potatoes

...

Bitter Chocolate fondant, bay leaf & coconut Sorbet

.....

Tea / Coffee & Madeleine's

Menu 3: £40.00 per person

Fish soup, rouille, gruyere & croutons

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Rump of Lamb, olives, smoked aubergine & garlic

...

Cherry jelly, pistachio sponge, vanilla mousse

.....

Tea / Coffee & Madeleine's

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Menu Tasting 1: £65.00 per person

Scallop tartar, tomato & basil

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Papillote of smoked Salmon, salmon roe, herb salad

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Beef Wellington, roast garlic, spinach & red wine sauce

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Pistachio & olive oil cake, vanilla ice cream

.....

Cheese from Le Cave au Fromage

.....

Handmade Chocolates

Menu Tasting 2: £80.00 per person

Foccacia, Bulls Heart tomatoes & Serrano Ham

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Croûtes Chevirol, saffron honey

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Baked Wild Seabass, citrus, olive oil & coriander

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Freerange Chicken, Heritage carrots & Chervil

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Caramelised white Chocolate mousse & raspberry Sorbet

Cheese from Le Cave au Fromage

.....

Handmade Chocolates

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A word from the Chef

*“All menus have been created with seasonality in mind and using the finest ingredients.”
Chris Golding*

*All prices are inclusive of VAT
A discretionary service charge of 12.5% will be added to your bill*