

# Event Set Menu

## Sample

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### PRE-STARTER TO SHARE

Jerusalem Pita, Tahini, Crushed Tomato

### STARTERS

(Choose one)

Black Wild Rice & Mediterranean Cod  
*Shimeji, peas, red chilli, spring onions and lime*

Smoked Burrata  
*Endive, Braeburn apples & walnuts*

Beef Bresaola  
*Pistachio pesto, mushrooms and black truffle tapenade*

### MAINS

(Choose one)

Grilled Sea Bream  
*Spinach & Amalfi lemon*

Half Corn-fed Chicken & Chunky Chips  
*Roasting jus, lemon & rosemary*

Courgette Spaghetti  
*Pistachio pesto, smoked ricotta & basil*

### DESSERTS

(Choose one)

Classic Tiramisu

Seasonal Fruit  
*Daily market selection (v,vg, gf)*

Raspberry Sorbet

All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary 12.5% service charge will be added to your bill. If you suffer from any allergy or food intolerance and wish to find out more about the ingredients we use, please inform your server.

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### STARTERS TO SHARE

Jerusalem Pita, Tahini, crushed Tomato

Wild Boar Salami

Soft Goats Cheese

*Pistachio & Kalamata olives*

Yellow Fin Tuna Tartare

*Avocado & green chilli, lime and peashoots*

Lamb Kofta

*Tahini & pickled mushrooms*

Courgette Spaghetti

*Pistachio pesto & smoked ricotta*

### MAINS

(Choose one)

Buffalo Ricotta Ravioli

*Black truffle*

Organic Salmon

*Lentils & salsa verde*

Coriander & Herbs Crusted Lamb Neck

*Tahini & burnt aubergine*

### DESSERTS

(Choose one)

White Chocolate Panna Cotta

Raspberry Sorbet

Buffalo Camembert

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### STARTERS TO SHARE

Jerusalem Pita, Tahini, Crushed Tomato

Buffalo Ricotta Ravioli  
*Black Truffle*

Grilled Octopus  
*Romesco, burnt leek & sumak*

Courgette Spaghetti  
*Pistachio pesto & smoked ricotta*

Black Angus Beef Carpaccio  
*Fois gras & black truffle*

### MAINS

(Choose one)

Vegetable Provencale  
*Green pea hummus*

Pan Fried Sea Bass  
*Piquillo peppers sauce, spinach & toasted almonds*

Cumin & Honey Roasted Veal Rump  
*Spinach & green harissa*

### DESSERTS

(Choose one)

White Chocolate Panna Cotta

Raspberry Sorbet

Buffalo Camembert

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