

## Private Dinner Menu

### Starters

Lobster bisque with cream and lemon zest

Paper-thin vegetable, with quinoa and trio of marinated beetroot, corn, edamame bean, avocado and lime dressing (v)

Beef carpaccio, parmesan shavings, capper berries, sea salt, olive oil, and crispy rocket salad

### Mains

Beef filet steak, with baby vegetables, fondant potato, marinated wild mushroom, and veal jus

Pan fried halibut supreme, crayfish sauce, asparagus and duchess potato

Cannelloni Verdi, with freshly grated Parmigiano Reggiano , Italian salad and arancini balls

### Desserts

Trio of chocolate desserts

Mango and coconut Brule cheesecake

Cheese & Biscuits selection

Fruits salad

### Sample Menu

Based on minimum numbers of 10  
£40pp

**A discretionary service charge of 12.5% will be added to the final bill**