

Private Dining Menu – Autumn/Winter

To Start

Oak Smoked Salmon

Warm Rosti Potato, Golden Caviar and Quails Eggs

Oriental Seafood and Noodle Salad

Lobster, Tiger Prawns, Red Chilli and Mango Salsa

Bundles of Asparagus and Baby Artichokes

Toscana Slow Roasted Peppers, Wild Rocket and Parmesan

Chicken Liver and Foie Gras Parfait

Warm Brioche and Sauternes

Chargrilled Yellow Fin Tuna Tataki

Black Sesame and Szechuan Pickled Vegetables

Sweet and Sour Chargrilled Prawns,

Chilli, Limes and Couscous

Main Courses

Osso Bucco of Monkfish Wrapped in Prosciutto

Saffron Risotto, Gremolata and Crispy Mange Tout

Roasted Rack of Southdown Lamb

Winter Leek and Red Onion compote, Gratin Potatoes

Wild Mushroom and Yellow Pumpkin Risotto,

Truffle Oil, Rocket and Parmesan

Coconut Baked Red Snapper,

Szechuan Crispy Vegetables and Egg Noodles

Honey Glazed Breast of Guinea Fowl

Braised Red Cabbage, Crispy French Beans and Chateau Potatoes

Fillet of Angus Beef “Rossini”

Foie Gras, Black Truffles and Port Wine Jus

Desserts

Black Cherry and Mascarpone Crème Brûlée

Warm Bread and Butter Pudding

White Chocolate Ice Cream

Crunchy Marinated Berry Pavlova

Passion Fruit and Cornish Cream

Chocolate Indulgence

Cointreau Crème Fraîche

Selection of English and Continental Cheeses

Biscuits and Grapes

Please choose only 3 Starters, 3 Main Courses and 3 Desserts from the above menu, to send to your guests for pre-ordering

Three Courses £47.50 per Head

Coffee and Petits Fours priced individually

Café

Delice Des Dames

A 12.5% service charge will be added to your bill
VAT @ 20 % is included Reg. GB 708 142 259
All dishes may contain traces of nuts