
PRIVATE DINING FESTIVE MENU

4-COURSE MENU £55 pp

2 STARTERS + 1 MAIN COURSE + 1 DESSERT

5-COURSE MENU £65 pp

2 STARTERS + 1 PASTA + 1 MAIN COURSE + 1 DESSERT

For the festive season, our Chefs have created some exclusive sharing courses to be served in the middle of the table. Please choose your menu from the below selection.

STARTERS

Rivea salad wrapped in a socca
Fried farm egg, truffle and toast
Delicate pumpkin velouté, ricotta ravioli
Provence-style vegetable caponata
Stone bass carpaccio and pine nuts
Buffalo mozzarella, puntarella and anchovy sauce
Cold cut selection

PASTA

Pumpkin risotto, matured Parmesan cheese
Elbow pasta, truffle, ham and Pecorino cheese
Potato, sage, Parmesan gnocchi

MAIN COURSES

Hand-dived Scottish scallops, cauliflower and romanescos
Roasted free range chicken, macaroni au gratin
Baked stone bass, fennel and citrus
Beef tagliata, polenta, and wild mushroom
Grilled blue lobster, salsify and artichoke + £5 per dish *
Seared veal chops, carrots, shallot and parsley *
Scottish Angus "côte de boeuf", peppered bone marrow and potato melt *

DESSERTS

Piedmont hazelnut choux
Chocolate and pear tart
Coco, vanilla and lime yule log
Cheese board - Comté, Reblochon, Stilton, Saint-Maure

* These dishes can be offered as sharing courses (to be served for two in the middle of the table).

A discretionary service charge of 12,5% will be added to your bill.

Custom printed menus can be provided, please indicate if you wish to personalise your menu.

Please kindly inform us about any food allergies or special dietary requirements.

Menu selection is subject to change due to the availability of the seasonal items.