



LOUIE GROUP SET MENU

£85 PER PERSON

We kindly ask the party host to select 3 starters, 3 main course and 3 desserts for their guests to choose from in advance.



STARTERS

CHILLED PRAWNS BOURBON COCKTAIL SAUCE

YELLOW TAIL CRUDO GREEN TOMATO, GINGER, CHILI OIL

CERVILLE DE CANUT COTTAGE CHEESE, FRESH HERBS, MELBA TOAST

KNIFE CUT STEAK TARTARE SEASONED POTATO CRISPS

GREEN BEANS PARIS MUSHROOMS, HAZELNUTS, WHOLEGRAIN MUSTARD DRESSING (Ve)

MAIN COURSE

ROASTED FILET OF TURBOT, KALE, HORSE RADISH BEURRE BLANC

ROASTED SEA BREAM HERB CRUSHED POTATOES, SAUCE VIERGE

POLENTA ASPARAGUS, WILD MUSHROOMS (V)

NEW YORK STRIP STEAK, SPICED HERB DRESSING, RED WINE JUS

ROASTED CORN FED CHICKEN BREAST, MORELS, VERMOUTH SAUCE

SIDES - ALL SERVED TO THE TABLE

STEAMED BROCCOLI, FRENCH FRIES, GREEN SALAD

DESSERT

SOUTHERN PECAN PIE, CREAM, SPICED PECAN

CHOUQUETTES, BOURBON CUSTARD, RED BERRY SAUCE

WARM CHOCOLATE FONDANT, SOUR CHERRY COMPOTE

SELECTION OF SORBETS