



LOUIE GROUP SET MENU

£85 PER PERSON

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



STARTERS

KNIFE CUT STEAK TARTARE, BAGUETTE CROSTINI

YELLOW TAIL CRUDO, GREEN TOMATO, GINGER, CHILI OIL

BABY LETTUCE HEARTS, CASHEW DRESSING, CROUTONS, VEGAN CHEESE (VG)

GREEN BEAN SALAD, PARIS MUSHROOMS, HAZELNUTS, WHOLEGRAIN MUSTARD DRESSING (V)*

MAIN COURSE

ROASTED SEA BREAM, HERB CRUSHED POTATOES, SAUCE VIERGE

RATATOUILLE, SPICED SAUCE, SHOESTRING POTATOES (VG)

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

ROASTED CORN FED CHICKEN BREAST, ARTICHOKE, PINE NUTS & TARRAGON SALSA

SIDES - ALL SERVED TO THE TABLE

STEAMED BROCCOLI, FRENCH FRIES, GREEN SALAD

DESSERTS

SOUTHERN PECAN PIE, CREAM, SPICED PECAN

CHOUQUETTES, BOURBON CUSTARD, RED BERRY SAUCE

WARM CHOCOLATE FONDANT, SOUR CHERRY COMPOTE

SELECTION OF SORBETS

*Item can be ordered Vegan