



LOUIE
GROUP SHARING MENU A

£75 PER PERSON



RAW BAR

Maldon Oysters (supp £4 pp)
Salmon Gravlax, Baeri Caviar, Avocado, Yuzu Dressing
Chilled Prawns, Louie Cocktail Sauce

SMALL PLATES

Crispy Calamari, Cajun Spice, Lobster Mayonnaise
Curly Kale & Ironbark Pumpkin, Apple, Pumpkin Seeds, Maple Dressing (Ve)
Heritage Beetroot Salad & Goat's Cheese Mousse, Walnut (V)

LARGE PLATES

Roasted King Scallops, Cuttlefish Ink Risotto, Sea Herbs
Smoked Black Angus Short Ribs, Orange & Herb Pistou, Truffle Pomme Purée

SIDES

French Fries (Ve)
Green Salad (Ve)

DESSERT

Southern Pecan Pie, Cream, Spiced Pecans
Chouquettes, Bourbon Custard, Wild Cherry Sauce

DISHES WILL ARRIVE IN WAVES AND PLACED IN THE
CENTER OF THE TABLE TO BE PASSED AROUND AND SHARED
V = VEGETARIAN / VE = VEGAN



LOUIE
GROUP SHARING MENU B

£95 PER PERSON



RAW BAR

Carlingford Oysters (supp £5 pp)
Sesame Crusted Tuna, Horseradish, Citrus & Soy
Yellow Tail Crudo, Green Tomato, Ginger, Chili Oil

SMALL PLATES

Baby Lettuce Hearts, Vegan Cheese, Croutons, Cashew Dressing (Ve)
Treacle Cured Venison Loin, Pickles, Baby Watercress, Juniper Mayonnaise
Curly Kale & Ironbark Pumpkin Salad, Apple, Pumpkin Seeds, Maple Dressing (Ve/GF)

LARGE PLATES

Roasted Filet of Halibut, Root Vegetables, Lobster Velouté
Roulade of Brown Turkey, Cornbread & Chestnut, Black Truffle & Chianti Glaze
Seared Venison Loin, Crispy Salsify, Fermented Cabbage, Gin & Juniper Sauce
Fresh Porcini Mushroom & Smoked Scamorza Cheese Risotto (V/GF)

SIDES

Brussel Sprouts, Chestnuts, Lardons
French Fries (Ve)

DESSERTS

Pavlova, Seasonal Fruits, Cream, Sorbet (GF)
Chouquettes, Bourbon Custard, Wild Cherry Sauce

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LOUIE
GROUP SHARING MENU C

£125 PER PERSON



RAW BAR

Selection of Gillardeau & La Boudeuse Oysters (supp £6.5 pp)
Seabass Carpaccio, Apple, Lime, Baeri Caviar
Yellow Tail Crudo, Green Tomato, Ginger, Chili Oil
Salmon Gravlax, Baeri Caviar, Avocado, Yuzu Dressing

SMALL PLATES

Baby Lettuce Hearts, Vegan Cheese, Croutons, Cashew Dressing (Ve)
Crispy Calamari, Cajun Spice, Lobster Mayonnaise
Foie Gras & Game Terrine, Spiced Tomato Relish, Country Toast
Curly Kale & Ironbark Pumpkin Salad, Apple, Pumpkin Seeds, Maple Dressing (Ve/GF)

LARGE PLATES

Roasted Filet of Halibut, Root Vegetables, Lobster Velouté
Oven Baked Macaroni, Winter Black Truffle, Gruyère Sauce (V)
New York Strip Steak, Red Wine Jus
Smoked Black Angus Short Ribs, Orange & Herb Pistou, Truffle Pomme Purée

SIDES

Braised Red Cabbage
French Fries (Ve)

DESSERTS

Tarte Tatin Traditionnelle, Vanilla Ice Cream
Chouquettes, Bourbon Custard, Wild Cherry Sauce

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LOUIE
GROUP SHARING
VEGETARIAN MENU

(minimum 5 guests)

£65 PER PERSON



SMALL PLATES

Baby Lettuce Hearts, Vegan Cheese, Croutons, Cashew Dressing (Ve)
Curly Kale & Ironbark Pumpkin Salad, Apple, Pumpkin Seeds, Maple Dressing
Heritage Beetroot Salad & Goat Cheese Mousse, Walnuts

LARGE PLATES

Fresh Porcini Mushroom & Smoked Scamorza Cheese Risotto (GF)
Oven Baked Macaroni, Winter Black Truffle, Gruyere Sauce

SIDES

French Fries (Ve)
Green Salad (Ve)

DESSERTS

Pumpkin Tart, Cheese Cream
Chouquettes, Bourbon Custard, Wild Cherry Sauce

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V = VEGETARIAN / VE = VEGAN