



GROUP SET MENU

£ 8 5 PER PERSON

For parties of up to 30 guests, we kindly ask the party host to select 3 starters, 3 main courses and 3 desserts for their guests to pre-order. Parties over 30 guests are required to select 1 item for each course, along with an alternative for those with dietary requirements.



STARTERS

Baby Lettuce Hearts, Croutons, Cashew Dressing
Tartar of Beef, Honey Cured Egg Yolk, Crostini
Shrimp Cocktail, Ginger Sauce, Baby Lettuce
Beetroot & Roqueford Cheese, Pistachio Nuts (V, GF)
Celeriac Pastrami, Truffle Mayo, Pine Nuts (VE)

MAIN COURSE

Roasted Halibut, Swiss Chard, Americain Sauce
Black Angus Filet of Beef, Peppercorn Sauce (GF)
Creole Spiced Ratatouille, Truffle Grits, Artichoke Crisps (VE, GF)
Butternut Squash Risotto, Rocket Pesto, Pumpkin Seeds (VE)
New Orleans Chicken Supreme, Creamy Spinach, Mustard Sauce

SIDES

Ratatouille
French Fries
Green Salad

DESSERTS

Lemon Tart, Italian Meringue
Hazelnut Profiterole, Chocolate Sauce
Selection of Sorbets