

Seated Dinner

Can be served family style on sharing platters or individually plated.
For individually plated, a full pre-order is required.

All-Round Classic

3 Courses £50 per person

Starters

Jamon croquettes
Smoked paprika aioli ^{G, E, D}

Mackerel crudo
Charred fennel, pistachio,
pink grapefruit ^{GF, F, N}

Basil & cucumber gazpacho
Smoked almonds, coconut
yoghurt ^{VG, GF, N, Sd}

Mains

Pineapple & lime marinated
grilled chicken supreme
Spicy potato wedges, charred
sweetcorn salad ^{GF, Sd}

Sea bream & clams
Grilled sea bream, white wine &
clam sauce, pearl barley & cherry
tomatoes ^{F, Cr, G, Sd}

Asparagus gnocchi
Asparagus spears, asparagus
cream, lemon thyme, vegan
parmesan ^{G, Sd, VG}

Dessert

Salted crème caramel
Hazelnut brittle dust ^{D, E, N}

Matcha key lime pie
Candied lime ^{VG, G}

Summer fruit cobbler
Peach, blackberries,
blueberries, vanilla ice cream ^{G, D}



Feeling Fancy?

3 Courses £60 per person

Starters

Maryland crab cake
Old bay rainbow slaw, charred
lime ^{Cr, M, G, E, Sd}

Bihari kebab
Spiced charred beef filet skewer,
naan, green mango chutney, red
onions ^{G, D, M}

Waldorf salad
Baby gem, roasted grapes,
toasted pecans, green apple,
cashew & dijon dressing ^{VG, N, M, Sd}

Mains

Monkfish & mussels provençale
Grilled monkfish fillet & mussels
on a Provence ratatouille ^{F, Cr}

Lamb shanks & pilaf
Persian style spiced & braised
lamb shanks, spicy pilaf rice, mint
sauce & flatbread ^G

Vegan wellington
Puy lentils, chestnut mushrooms,
kale, beetroot & piquillo peppers
layered and wrapped in puff
pastry, served with creamy mash
& onion gravy ^{VG, G}

Dessert

Salted crème caramel
Hazelnut brittle dust ^{M, E, N}

Matcha key lime pie
Candied lime ^{VG, G}

Summer fruit cobbler
Peach, blackberries,
blueberries, vanilla ice cream ^{G, D}