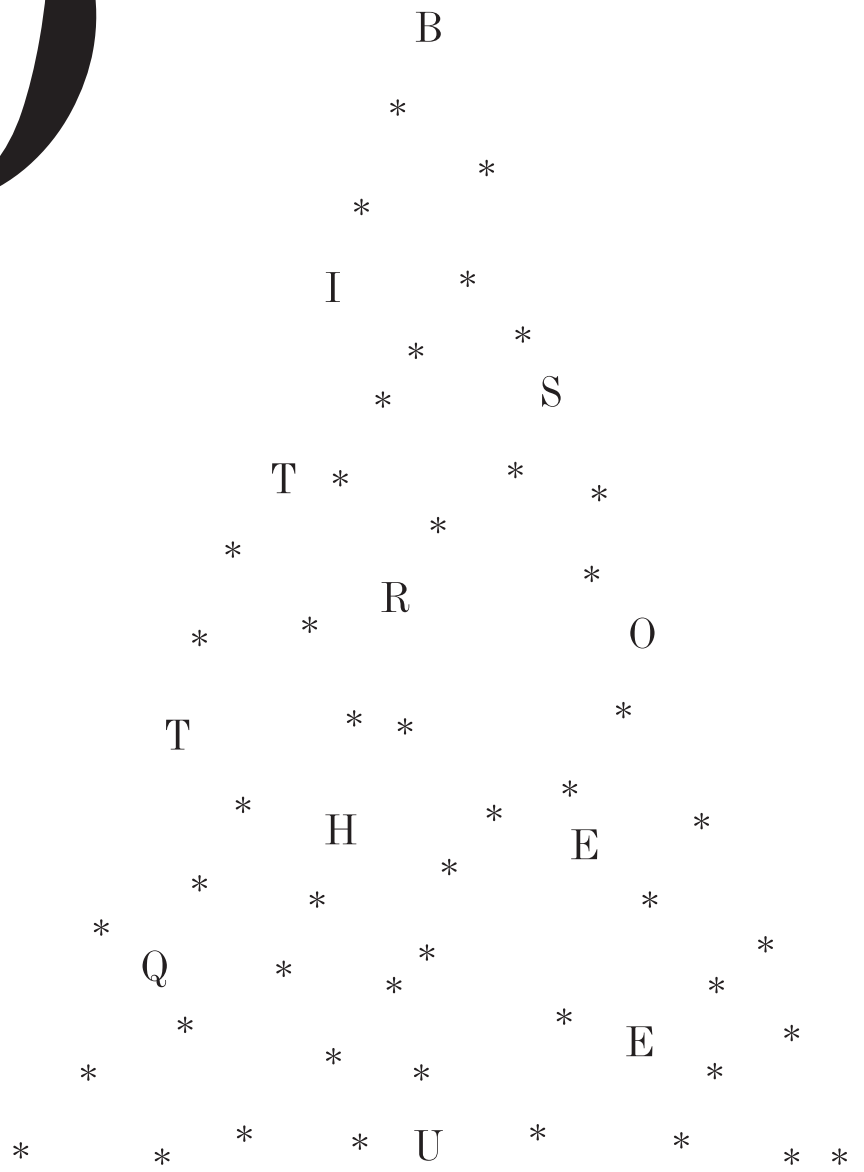
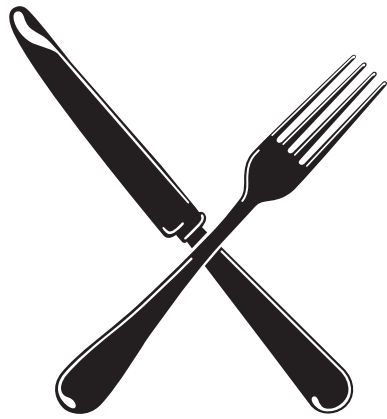


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MENUS

OPTION 1

£50 per person

Pick 1 dish per course

OPTION 2

£55 per person

Pick 2 dishes per course, for your guests to order from at your event (max 50 guests)

OPTION 3

£60 per person

Pick 3 dishes per course (max 40 guests)

ADD ONS

ON ARRIVAL

CHAMPAGNE

£15 per person

TRUFFLED COMTE GOUGÈRES

£3.50 per person

ANCHOVY & PARMESAN CHEESE STRAWS

£3.5 per person

OYSTERS

£6 per person

AFTERS

COFFEE & TEA

£2 per person

ESPRESSO MARTINIS

£9.5 per person

Tealights and flowers on the piano are all provided as standard.

DISHES



STARTERS

Roast squash, squash seed,
pickled raddicchio

Cured duck breast,
bitter leaf salad

Crab, celeriac remoulade,
salmon roe

MAINS

Cod, crayfish, crispy sea
purslane, breadcrumbs

Beef & shallot pie

Turkey, confit turkey hash,
shaved sprouts, red cabbage

Confit celeriac, wild
mushroom, salsa verde,
celeriac crumb

Served with roast potatoes, garlic,
parsley & buttered hispi cabbage

PRE-DESSERT

Mandarin sorbet, East
London Liquor Co. Vodka

£8 per person

PUDDINGS

Candied quince, rice custard,
brik pastry, hazelnut

Sticky toffee pudding,
smoked butterscotch sauce

Chocolate tart, crème fraîche

Cheese plate
(£4 supplement)