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MENUS

OPTION 1

£49 per person

Pick 1 dish per course

OPTION 2

£54 per person

Pick 2 dishes per course, for your guests to order from at your event (max 60 guests)

OPTION 3

£59 per person

Pick all 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

£3.50 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

Crab, parsnip, pear, chestnut
Cured trout, remoulade, crispy capers

Cows curd & Jerusalem artichoke salad

MAINS

Turkey, bread pudding, cranberries
Camembert pie, parsley, truffle

Crispy salmon, chervil sauce, creme fraiche

Pressed beef, confit artichokes, pickled walnut, land cress

Fillet steak, horseradish & mustard condiment
(£20 supplement, pre-order required for groups of 30 or more)

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Duck fat roast potatoes
Hispi cabbage, butter, parsley

+ Truffle mash
£2.50 per person

PRE-DESSERT

+ Mandarin, East London Liquor Co. Vodka
£8 per person

PUDDINGS

Creme brulee
Chocolate pot, miso salted caramel
Pannacotta, spiced plums
Cheese plate
(£4 supplement)