

European Menu



We offer the below choice menus for parties up to 33 guests.

We offer a selection of 3 menus to choose from but please note you must select one menu for the whole party.

Guests are required to select 1 item for each course from the selected menu , those with dietary requirements or allergies will be provided an alternative menu or dish.

We kindly require the final pre-orders 10 days prior to your event

All prices include VAT, a 12.5 % service charge applies

European Menu I

£78.00 pp

STARTER

Green Asparagus with Samphire,
Avocado and Lemon Crème Fraiche (V)

Pressed White Bean Cassoulet with Confit Duck,
Spiced Plum Chutney

Yellow Fin Tuna Tartar

INTERMEDIATE

Prosecco Flavoured Granite (V)

MAIN COURSE

Corn Fed Chicken Breast, Parmesan flavoured Creamed
Potato, Wild Mushroom Café au Lait

Roasted Baby Aubergine, Slow Cooked Cherry Tomatoes, with
a Spiced Salad of Yellow Split Peas and Quinoa, Coconut
Yoghurt. (Vegan)

Grilled Salmon with Risotto of Pea and Mint (V)

DESSERT

White Chocolate and Lemon Tart with Raspberry Ice
Cream (V)

Warm Spiced Apple Caramel Cake with Crème Fraiche
Ice Cream (V)

European Menu II

£96.00 pp

STARTER

Mascarpone Pana Cotta with Cherry Tomatoes,
Butternut Squash Puree and Toasted Brioche (V)

Foreman's Smoked Salmon with Lemon and Capers.

Chickpea Hummus with Himalayan Salted Beef and Pine Nuts

INTERMEDIATE

Prosecco Flavoured Granite (V)

Jerusalem artichoke puree flavoured with truffle (V)

Seared diver scallop with carrot anise (Supplement) - £8 pp

MAIN COURSE

Black Cod with Celeriac and Apple Puree

Lamb Cutlets, Herb Crust, Wild Mushroom Jus Pan

Fried Tofu with Spiced Red Lentils, Cauliflower Puree (Vegan)

DESSERT

Salted Caramel Chocolate Crème Brulee with Hazelnut
Streusel (V)

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New York Cheesecake (V)

European Menu III

£110.00 pp

STARTER

Whipped Burrata with Pickled Beetroot and Sesame Crisp (V)

Lobster Croquette, Lime Mayonnaise

Marble of Foie Gras with Sauternes Jelly

INTERMEDIATE

Prosecco Flavoured Granite (V)

Jerusalem artichoke puree flavoured with truffle (V)

Salmon Sashimi, Pickled Ginger, Wasabi and Minus 8 Vinegar

Seared diver scallop with carrot anise (Supplement) - £8 pp

MAIN COURSE

Wild Sea Bass, Saffron Potato Puree with Champagne Fish Cream

Himalayan Salted Beef Wellington, Creamed Potato, Rossini Jus

Tagliolini with Patty Pan, Fine Asparagus and a Champagne
Cream and Black Truffle (V)

DESSERT

Milk Chocolate Caramel Coffee Mousse (V)

Truffle Brie De Meaux (V)