



GROUP DINING MENU

PLEASE CHOOSE 2 DISHES PER COURSE FROM THOSE LISTED BELOW TO CREATE A THREE COURSE MEAL (PLEASE NOTE THE PASTA DISHES CAN BE USED AS A STARTER OR MAIN). GUESTS WILL RECEIVE A REDUCED MENU ON THE EVENING WITH THESE CHOICES ON.

STARTER

NO.5 PEA SOUP
WITH TOASTED ALMONDS & ORANGE ZEST

ROASTED GOAT'S CHEESE
ON BELGIAN CHICORY & HOMEMADE SUNDRIED TOMATOES

QUICHE OF PORCINI AND TALEGGIO CHEESE
WITH BABY SPINACH & PISTACHIO SALAD

FINELY SLICED SMOKED TUNA
WITH WASABI DRESSING AND ROCK TEMURA OYSTERS

SCOTTISH KING SCALLOP WRAPPED IN PANCETTA
SERVED WITH FENNEL SALAD, GARLIC & SAFFRON DRESSING

BEEF FILLET CARPACCIO
ROCKET, PARMESAN, PINE NUTS & BLACK TRUFFLE

PROSCUTTO DI PARMA
WITH WILLIAM PEAR BRAISED TREVISE & PROVOLONE CHEESE

CARPACCIO OF BEETROOT WITH BUFFALO MOZZARELLA,
FRENCH BEANS & HORSERADISH DRESSING

MILLE FEUILLE OF ASPARAGUS, POACHED EGG & BLACK TRUFFLE
WITH A PARMESAN FONDUE



MAIN COURSE

CHARGRILLED YELLOW FIN TUNA
WITH SWEET PEPPERS, HONEY & ORANGE REDUCTION & SPRING ONIONS

ROASTED SEA BASS & TIGER PRAWNS
WITH BRAISED BELGIAN CHICHORY
WITH CRUDITA OF BEEF TOMATO, CAPERS & BASIL

GUAZZETTO OF MONKFISH
WITH BABY VEGETABLES, SCAMPI & CURRY

CORN FED BREAST OF CHICKEN, STUFFED WITH CRAB & MINT
SERVED WITH SALSA VERDE & ASPARAGUS TIMBALE

ROASTED RACK OF LAMB
WITH SOFT HERB CRUST OF FRENCH MUSTARD
WITH RED ONION & OYSTER MUSHROOMS

GRILLED SCOTCH SIRLOIN STEAK
WITH ARTICHOKE & GARLIC

FILLET OF PORK
WITH DOLCELATTE, BRAISED SAVOY CABBAGE & PORT SAUCE

FILLET OF BEEF TAGLIATA
SERVED WITH FOIE GRAS, SPICY PEAR SAUCE, FRENCH BEANS & PANCETTA*

* THIS DISH WILL BE CHARGED A £10.00 SUPPLEMENT



PASTA

HOME-MADE PENNE ARRABIATA

HOME-MADE CANNELLONI OF GOATS CHEESE & AUBERGINES
ON A BED OF TOMATO CARPACCIO

PAPPARDELLE WITH ITALIAN LUCANICA & SWEET PEPPERS

TRUFFLE RISOTTO WITH QUAIL, FILLED WITH PINE NUTS & RAISINS

HOMEMADE SQUARE SPAGHETTI, GARNISHED WITH STUFFED SQUID
WRAPPED WITH PANCETTA & BABY SQUID SAUCE

HOMEMADE RAVIOLI OF POTATO, BRIE & SPECK
WITH CHERRY TOMATOES & SAGE

HOMEMADE TAGLIATELLE WITH SCAMPI & PORCINI MUSHROOMS



DESSERTS

TIRAMISU

FANTASY OF CHOCOLATE

CARPACCIO OF PINEAPPLE & SEASONAL FRUIT
WITH SWEET BALSAMIC REDUCTION & MINT SORBET

LEMON TART WITH LIQUORICE AND STRAWBERRY

PISTACHIO SEMI FREDDO
WITH PORT MARINATED PEACH & WHITE CHOCOLATE SAUCE

WARM APPLE STRUDEL WITH VANILLA ICE CREAM
& BLUEBERRY SAUCE

WARM RASPBERRY TARTLET
WITH BAILEYS CREAM & ZABAGLIONE

HOMEMADE ICE CREAMS & SORBETS

COFFEE & BISCUITS

THREE COURSES @ £50