

April Private Dining Menu

FIRST COURSE

Sharing starters

(all of the items below will be served to the table to share tapas style)

Nocellara del Belice olives

Black olive tapenade bruschetta, grilled goats cheese & tomatoes

Sliced pistachio salami, Cecina de Leon & Morcón Ibérico

Manchego & spicy candied apricot

Padron peppers & paprika salt

Sautéed chorizo, fennel seeds & lemon

Paprika fried squid, aioli

MAIN COURSES

Please choose 3 of the following mains...

Wild mushroom & truffle risotto, grilled courgette & sun-dried tomatoes

Slow cooked beef ragu, handmade pappardelle & tomato relish

Marinated & grilled squid, roasted sweet potatoes, peperonata & chimichurri

Roasted lamb rump, broad beans, garden peas & mint, new potatoes & lamb gravy

Seared tuna, asparagus, baby plum tomatoes & polenta salad, basil aioli

Grilled beef tagliata, rocket, watercress & mushroom salad, shaved parmesan (£3 supplement)

and please choose 3 of the following pizzas...

Margherita: tomato, mozzarella, basil

Asparagi: tomato, fresh buffalo mozzarella, grilled asparagus, basil & cherry tomatoes

Funghi: tomato, mozzarella, wild porcini & Portobello mushrooms, gorgonzola & oregano

Toscana: tomato, mozzarella Tuscan sausage, pancetta & smoked scamorza cheese

Diavola: tomato, mozzarella, ventracina salami, fresh chilli & thyme oil

Gustosa: tomato, saffron infused buffalo mozzarella, spicy n'duja sausage, padron peppers & garlic

Contadina: tomato, mozzarella, porcini mushrooms, caramelised onions, fresh goats cheese, rocket & truffle oil

Stagioni: tomato, mozzarella, artichokes, mushrooms, roasted ham & black olives

Parma: tomato, mozzarella, Parma ham, rocket & shaved parmesan

Your guests will choose on the day/night from the list of six pre-chosen dishes (mains & pizza) for their main course

DESSERTS

Please choose 3 of the following desserts...

Nougat crème brûlée, raspberries

Dark chocolate brownie, vanilla ice cream & mixed berry cream

Blood orange posset, sesame tuille

Sticky toffee pudding, salted caramel ice cream

Ice cream & sorbet selection

La Fromagerie Cheese board, grapes, grilled walnut bread & apple calvados chutney (£2.50 supplement)

£25 PER PERSON FOR TWO COURSES OR £30 PER PERSON FOR 3 COURSES

(Excluding a discretionary 12.5% service charge.)