

May 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
Parma ham, Speck, capocollo Toscano & truffled salami
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 (£3 supplement)
Grilled beef tagliata, rocket, watercress & mushroom salad, shaved parmesan

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...

Spice poached rhubarb, honey crumble & Greek yogurt jelly
Dark chocolate brownie, coffee & cardamom ganache, candied kumquats
Profiteroles, chocolate custard, vanilla ice cream & raspberry
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.)