



## **PRIVATE DINING MENU ONE**

Seared scallops, tomato, mozzarella and basil

Halibut, lentil salad, clams and saffron aioli sauce

Tiramisu

*£62.50*

## **PRIVATE DINING MENU TWO**

Beef carpaccio with Venetian dressing and crunchy quinoa

Roast loin of lamb, red cabbage, cassavas, shallots and blackberry jus

Pistachio and chocolate fondant with vanilla ice cream

*£68.50*

## **PRIVATE DINING MENU THREE**

Quinoa salad with broccoli and kale hummus, asparagus, carrots and raspberry sauce

Swiss chard and burrata ravioli with aubergine sauce and almonds

Millefeuilles

*£44.50*

