

Corporate dinner

Luxury

4 course dinner 109€ p/p

Sample menu

Homemade dry tomato olive focaccia

Homemade Bread and butter

Homemade Pickles

1st COURSE (choose 4dishes)

Caramelised Butternut squash with burrata

Grill Polenta with braised mushroom

Braised Artichoke aioli mayo artichoke puree

Tuna tataki with spicy green yogurt sauce

Popcorn monkish cheek preserved lemon mayonnaise

Sea bass carpaccio lemon vinaigrette pomegranate pickles onion

Lamb fillet tartare pistacchio, dates, smoked aubergine cream

Chorizo cannellini beans croquettes romesco sauce

2nd COURSE (choose 1dish)

Beetroot crème fraîche soup (seasonal vegetable)

Homemade tagliatelle beef cheeks ragú

Saffron risotto poached lobster

Veal Ossobuco saffron risotto

Homemade tagliatelle pistacchio pesto burrata

Stuffed pappardelle ricotta spinach butter sage

Black ink tagliolino courgette mint confit garlic baby squid

3rd COURSE (choose 2dishes)

Confit duck potato foam apricot sweet wine sauce

Monkfish fillet green peas beurre blanc

Slow cooked Lamb shank red cabbage ras-el-hanout honey

Beef fillet duck pate red wine potato puree

Roasted cauliflower fermented carrot aubergine purée

Poached cod lemon beurre blanc spinach

Braised Octopus nduja cannellini cream croutons

4th COURSE (choose 1dish)

Roasted pineapple coconut mousse lime passion fruit

Panna cotta pistacchio crumble blood orange

White chocolate raspberry tart