

Three Course Dinner

Min 20 people

Based on 2 hours,
prepared by chef on site, waiting staff included*

*Starter
Main Course
Dessert
Served Drinks Package**

*1 glass of prosecco on arrival
Les Lilas Blanc, Les Vignobles Foncalieu**
Les Lilas Rouge, Les Vignobles Foncalieu**
House beer selection
Soft drinks*

10 to 20 people from £155.40

20 to 70 People from £135.00

70+ People from £126.00

**Bespoke options, vegan alternatives & upgrades available upon request*

***Subject to availability*

Starters

Please select one

Chicken and ham hock terrine wrapped in Parma ham with pickled girolles,
asparagus spears and aioli

Jensen's Bermondsey gin and beetroot salmon gravlax
with a warm kipfler potato salad

Watercress soup with crab beignet and red pepper oil

Warm artichoke tart with creamed artichoke purée and artichoke flowers **V**

Apple, hazelnut and celery salad with Danish blue dressing **V**

Heritage tomato salad with burrata and basil drizzle **V**

Caramelised cauliflower, cauliflower purée, apple jelly and an onion bon bon **V**

Goats' cheese and tomato galette with toasted pumpkin seeds and first pressed virgin olive oil **V**

Main Course

Please select one

Roasted breast of Guinea fowl with a pancetta and cider fricassee, dauphinoise potatoes, wilted kale and Chantenay carrots

Crispy skinned duck breast with a confit duck ravioli, Grand Marnier sauce, sarladaise potato, fine beans with shallots and parsnip purée

Roasted fillet of sea bream with cauliflower purée, braised citrus endive, pine nuts and golden sultanas

Slow cooked pork with braised red cabbage, crispy crackling and potato rösti

Parma ham encased corn fed chicken ballotine with ricotta cheese, garden peas and potato galette

Fish pie served with a side dish of peas and carrots

Beef Bourguignon with potato and rosemary gnocchi

Braised shank of lamb with gremolata, red wine sauce, char-grilled polenta and asparagus ratatouille

Mushroom truffle lasagna, sweet pepper ragout and bitter leaves **V**

Pea and mint risotto with acidulated butter and pea shoots **V**

Aubergine byaldi with walnuts and light curry dressing **V**

Desserts

Please select one

Chocolate delice with salted caramel & coffee ice-cream

Plum and almond frangipane tart with vanilla honey and sauce Anglaise

Bitter chocolate tart, with mascarpone and a kumquat preserve

Rum baba topped with a whole pear poached in port with port syrup and crème fraîche

Crème brûlée with macerated raspberries, vanilla sable and a raspberry tuile

Burnt lemon tart with lemon posset and crème fraîche ice-cream

Strawberry sable with mascarpone and tonka bean

Chocolate terrine with macadamia chocolate cookie,
warm chocolate shot, mascarpone and crumbs