



## Set Menu

**£65 per head**

**Please note for up to 15 Guests 3 choices per Course, up to 30 Guests 2 choices per Course, over 30 Guests 1 choice per Course with an additional Course on request.**

Charred Rare Ahi Tuna on Lotus Crisps  
Warm Spinach and Artichoke Salad with Pickled Ginger  
Filetto Carpaccio con Parmigiano

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Grilled Poussin with Thyme and Lemon  
Baked Fillet of Veal, Sancho Pepper, Spring Onion and Wasabi sorbet  
Black Cod with a Miso and Ginger Sauce

Served With:  
Baby Broad Beans  
Steamed Broccoli  
Truffle Mash

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Sorbets de la Nuit  
Dark Chocolate Fondant with  
Vanilla, Pistachio Ice Cream  
Fig, Lychee and Passion Fruit Salad  
Iced chocolate Pudding with Sugared Almonds

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Tea, Coffee and Petits Fours

This includes VAT but is exclusive of service charged at 15%