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Private Dining & Events Canapé offering

£12 PP FOR A SELECTION OF 3 \pounds 18 PP FOR A SELECTION OF 5 $\pounds 24$ PP FOR A SELECTION OF 7

Cold

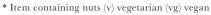
Smoked salmon Steak tartare Tapenade (v) (vg) Parmesan cheese straws Radishes with aioli (v) Crab crostini Tomato & basil crostini (v) (vg)

Hot

Crispy Camembert with spiced pear chutney Truffled mushroom arancini Snails with garlic & parsley Haddock goujons with tartare sauce Glazed cocktail sausages Truffled sausage roll

All prices include VAT - a discretionary 15% service charge will be added to your bill

If you have any dietary requirements or food allergies please let us know; please be aware that due to shared cooking & preparation areas, we can not guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments.



SLOW & SURE





Private Dining & Events

All our menus are offered with our selection of bread, tea, coffee & chocolate snails

Menu 1 £60

Celeriac & truffle soup Roast chicken a la forestiere, pilaf rice and greens Amalfi lemon tart

Menu 2 £75

Scotch smoked salmon, capers and shallots Roast rack of lamb with a herb crust, haricot verts & dauphinoise potatoes Crème brûlée, sablé biscuit

Menu 3£90

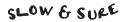
Lobster bisque Fillet of beef façon 'Rossini', leaf spinach & dauphinoise potatoes Pear & almond tart with clotted cream *

Menu 4£100

Foie gras terrine, sauternes jelly Fillet of beef en croûte, sauce Périgourdine, glazed vegetables & dauphinoise potatoes Egg custard tart, crème fraîche

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Pescatarian menu £65

Lobster bisque Scotch salmon, fennel, chive beurre blanc & new potatoes Crème brûlée, sablé biscuit

Vegetarian menu £50

Celeriac & truffle soup (v) Wild mushroom risotto (v) (vg on request) Amalfi lemon tart

Vegan menu £50

Salad of avocado, pomegranate & pistachios * (vg) Wild mushroom risotto (vg) Selection of sorbets

Additions

Les escargots (6) £18 Selection of French cheeses £16 per person Madeleines £3 per person

SLOW & SURE

