



**PRIVATE DINING
REDUCED A LA CARTE MENU**

£85 P/P

SNACKS ON ARRIVAL

'The Park' bar nuts (vg)
Nocellara del Belice olives (vg)

OUR HOUSEMADE MONKEY BREAD AND BUTTER

GUESTS TO CHOOSE FROM THE FOLLOWING OPTIONS ON THE DAY:

APPETIZERS

Steak Tartare
with sourdough toast

Tuna Carpaccio,
spiced citrus dressing

Marinated Artichoke Salad
with butter beans, lemon and ricotta (v)

ENTREES

Chicken Pot Pie
sautéed cavolo nero with chili & garlic

Pan-roasted Sea Trout
braised fennel, citrus dressing

Risotto Primavera
with a rocket & parmesan salad

DESSERTS

'Oreo' Ice Cream Cookie Sandwich

Baked New York Cheesecake

Key Lime Pie

Selection of 'Canton' Teas and 'Extract' Coffee

SAVOURY COURSE OF AGED PARMESAN, HONEYCOMB & ENDIVE AT £15.00 PER SERVING.

*The entire party must select the same menu · Please ask us for vegetarian and vegan menu options
A discretionary service charge of 15% will be added to your bill · Includes 20% VAT*

Please inform us of any food allergies or intolerances before ordering · Our fish is responsibly caught from sustainable sources · (v) vegetarian (vg) vegan

PRIVATE DINING MENUS

SNACKS ON ARRIVAL

'The Park' bar nuts (vg)
Nocellara del Belice olives (vg)

CANAPES £5.00P/P

Bruschetta of Stracciatella
with wild garlic (v)

Pea & Mint Arancini (v)

ALL MENUS INCLUDE OUR HOUSEMADE MONKEY BREAD AND BUTTER

MENU A - £65P/P

Pasta e Fagioli (v)
*seasonal vegetable,
borlotti bean and pasta soup*

Roast Fillet of Sea Trout
braised fennel, citrus dressing

Baked New York Cheesecake (v)

Selection of 'Canton' Teas and 'Extract' Coffee

MENU B - £77.50P/P

Tuna Carpaccio
with spiced citrus dressing

Chicken Pot Pie
sautéed cavolo nero with chili & garlic

Caramelised Banana Split (v)

Selection of 'Canton' Teas and 'Extract' Coffee

MENU C - £87.50P/P

Marinated Artichokes
butter beans, ricotta & lemon (v)

Osso Buco
saffron risotto & bone marrow

Key Lime Pie (v)

Selection of 'Canton' Teas and 'Extract' Coffee

MENU D £99P/P

Housemade Lobster Ravioli,
with tomato compote & dill oil

Rump of Lamb
with courgettes, datterini tomatoes and pesto

Classic Tiramisu (v)

Selection of 'Canton' Teas and 'Extract' Coffee

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