



**PRIVATE DINING  
SELECT 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)

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**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*

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**DESSERTS**

**'Oreo' Ice Cream Cookie Sandwich**

**Baked New York Cheesecake**

**Key Lime Pie**

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*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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