



CORPORATE GROUP PARTY MENU

Malcolm John

Welcome drink

LES HORS D'ŒUVRES

Tomato velouté, crisp courgette flower & basil olive oil (v)

Escargots de Bourgogne

Pressed duck terrine, cherry compote & sour dough

Twice baked cheese soufflé, escarole salad (v)

Poached pear salad, Roquefort, endive & walnuts (v)

Salmon gravlax, capers, red onion & rye bread

LES PLATS PRINCIPAUX

Risotto Primavera & Mascarpone Risotto (v)

Sea Trout supreme, braised baby gem, clams, pea & chorizo fricassée

35 days aged Rib eye, watercress, sauce au poivre

Duck magret, seared foie gras, French beans & cherry sauce

Confit pork belly, honey roasted peach & Borlotti beans ragout

All main courses are served with seasonal vegetables

LES DESSERTS

Crème brûlée & orange Madeleine

Chocolate Bavaois & cream Chantilly

Strawberry Pavlova & Mascarpone

Mango Sorbet & coconut Meringue

3 COURSES & CHEESE BOARD,

£39.50 PER HEAD

COFFEES ARE INCLUDED

*All prices are inclusive of 20% VAT | A 12.5% discretionary service charge will be added
If you have any allergy, please notify your waiter prior placing the order*