



GROUP PARTY MENU

TABLE D'HOTE

Add £4.50 per person, if you would like canapes at arrival

LES HORS D'ŒUVRES

Celeriac velouté, shredded Gressingham duck, marinated butter beans, truffle scent (d-s) (v)
please ask for veg. option.

Seasonal game terrine, piccalilli, charred scallion, juniper oil (d-s-w)

6 escargots de Bourgogne, garlic & parsley butter (£8.95 supp. -12 snails) (c-d-n-s-w)

Loch Duart salmon Crudo, Heirloom beetroot, pink grapefruit, sea asparagus (d-f-s)

LES PLATS PRINCIPAUX

Homemade Tagliolini, black truffle shavings, wild mushrooms & smoked Hen's egg yolk (d-n-s-w) (v)

Confit pork cheek, boudin noir, caramelised endive, apple purée, Calvados sauce (d-s-w)

Fillet of Sea Bream, buttered cavolo nero, Palourde clams, garlic & saffron velouté (c-d-f-s-w)

Bronze roast turkey, duck fat potatoes, chestnuts, cranberry stuffing, 'pigs in blankets',
seasonal vegetables, honey glazed carrots, roast parsnips, buttered sprouts (d-n-s-w)

(Turkey is available only for parties at Lunch, minimum 5 people)

MADE FOR SHARING

Vacherin Mont d'Or, black truffle & almond crust, pickled vegetables, Bayonne ham, celeriac
remoulade & new potatoes (d-n-s-w) (10.00 supp. per person)

28 days aged Chateaubriand x 2, French beans, bone marrow, frites, grilled Portobello mushrooms,
béarnaise sauce (d-s-w) (20.00 supp. per person)

LES DESSERTS

Selection of Artisanal cheeses, red onion chutney & cheese biscuits, 3pcs (d-s-w) £8.50 supp.

Madagascan vanilla crème brûlée & poached kumquats (d-s-w)

Caramelised, pear Williams tart, elderberry sorbet, roasted almonds (d-n-s-w)

Mixed sorbets (Vegan)

£40.00 per person (for groups over 5 people)

All micro herbs are supplied by Greedy Greens Chiswick - Organic

Allergens: w-wheat, d-dairy, s-sulphites, n-nuts, f-fish, c-crustacean, m-molluscs

If you have any allergy not highlighted in the menu, please notify your waiter prior placing the order

All prices are inclusive of 20% VAT / A 15% discretionary service charge will be added