

104

2024

PRIVATE DINING LUNCH AND DINNER MENUS

All menus are examples of what we have to offer. Dishes may change subject to availability of ingredients. Ingredient quality will always remain the same, regardless of changes. Please let us know beforehand of any dietary requirements, so that changes can be made in good time. Unfortunately, due to our small size, we cannot accommodate vegan or vegetarian diners. Terms and conditions of booking are at the bottom of this document.

LUNCH OR DINNER MENU 1 - THREE COURSES

£110

Canapes

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Gin cured salmon, grapefruit, avocado and quinoa

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Cornish turbot, Champagne sauce and fennel

or

Fillet of Devonshire beef, ratte potato, green beans and jus gras

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Chocolate moelleux, Tahitian vanilla ice cream

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Petit fours

LUNCH OR DINNER MENU 2 - FOUR COURSES

£135

Canapes

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XL Scottish Langoustine, Langoustine bisque sauce

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Confit fillet of turbot, Celery, Grapes and Lovage beurre blanc

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Tournedos 'Rossini'

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Classic tiramisu

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Petit fours

LUNCH OR DINNER MENU 3 – FIVE COURSES

£170

Canapes

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St. Ewes' hens' egg, Black winter truffle,
Aerated potato and chanterelles

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Pan fried Orkney scallops, cauliflower, golden raisin and caper

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Foie gras pressé, Mango and papaya compote

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A5 Wagyu from Hida Prefecture, Delica pumpkin

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Chocolate souffle
Tahitian vanilla ice cream

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Petit fours

SELECTION OF LA FROMAGERIE ARTISAN CHEESES

Served with Traditional Accompaniments

Cheese Plate (selection of 4 cheeses) £15.00 per person

Cheese Selection (Cheeses can be changed on request)

St. Maure de Touraine

Langres

Old Groendal

Fourme D'ambert

TERMS AND CONDITIONS

1. OUR MINIMUM SPEND IS £2000. BOOKINGS ARE SECURED BY A DEPOSIT OF £2000
2. IF THE TOTAL BILL IS ABOVE £2000, THE DEPOSIT IS DEDUCTED FROM THE TOTAL BILL AND THE DIFFERENCE IS PAYABLE AT THE END OF THE MEAL
3. DEPOSITS WILL BE REFUNDED IF BOOKINGS ARE CANCELLED WITH MORE THAN TWO WEEKS NOTICE OF THE SCHEDULED LUNCH/DINNER
4. DEPOSITS ARE NOT REFUNDABLE WITHIN TWO WEEKS OF THE BOOKING 5. IF A BOOKING IS MOVED WITHIN THE TWO WEEKS CANCELLATION POLICY, IT CAN BE MOVED ONLY ONCE
6. MENU PRICES MAY INCREASE INCLUDING BUT NOT LIMITED TO THE COST OF INGREDIENTS RISING. WE RESERVE THE RIGHT TO CHARGE FOR THAT INCREASE, REGARDLESS OF PRICE OF THE SAMPLE MENU AT THE TIME OF BOOKING.
7. WE CAN ACCOMMODATE GLUTEN FREE (CELIAC) DINERS. ANY OTHER DIETARY REQUIREMENTS NEED TO BE REQUESTED OUTSIDE OF OUR TWO WEEKS CANCELLATION POLICY. WE CANNOT GUARANTEE THAT WE CAN ACCOMMODATE ANY OTHER DIETARY REQUIREMENTS OTHER THAN GLUTEN FREE (CELIAC) DINERS.
8. WE CANNOT ACCOMMODATE STRICT RELIGIOUS DIETARY REQUIREMENTS WHICH REQUIRE CERTIFICATION FROM RELIGIOUS ORGANISATIONS OR SUPERVISION OF A RABBI/IMAM/OTHER RELIGIOUS LEADER, INCLUDING BUT NOT LIMITED TO HALAL AND KOSHER.
9. IF LESS PEOPLE ARRIVE ON THE EVENING THAN PLANNED, THEY WILL BE CHARGED AT THE FULL MENU PRICE I.E 12 PEOPLE BECOMES 10, WE WILL CHARGE FOR 12 MEALS

10. THE MENU IS A SAMPLE AND WILL CHANGE DEPENDING ON THE INGREDIENTS AVAILABLE ON THE DAY. THE QUALITY WILL REMAIN THE SAME, HOWEVER, EXACT FISH/MEAT/GARNISH MAY CHANGE DUE TO MARKETS AND SEASONALITY CHANGES BEYOND THE CONTROL OF THE RESTAURANT
11. SERVICE CHARGE IS CURRENTLY CHARGED AT 15%
12. WE CANNOT ACCOMMODATE VEGAN OR VEGETARIAN DINERS FOR PRIVATE FUNCTIONS