

# Menu Samples

## SET MENU I

£65 per person

### STARTERS

Roasted Romano peppers with pickled shallot, stracciatella, crispy ciabatta

Marinated yellowfin tuna tartare with avocado mousse, slow-cooked egg yolk, ciabatta toast

Vitello Tonnato - thinly sliced slow-roasted silverside of veal, creamy tuna sauce, capers, cherry tomatoes

### MAIN COURSES

Conchiglie pomodoro pasta with stracciatella, sun-dried tomatoes

Sea bass with pistachio crust, white wine sauce, spinach, red pepper oil

Chicken Milanese with cherry tomatoes, rocket, parmesan

### DESSERTS

Classic tiramisu

Mandarin cheesecake

### ADDITIONAL COURSES

Three cheeses selection is available for £10 per person

## SET MENU II

£75 per person

### STARTERS

Burrata with datterino cherry tomatoes, basil pesto, pickled shallots

Cured sea bream with blood orange, citrus olive oil, red onion

Beef carpaccio with pecorino aioli sauce, anchovies, rocket

### MAIN COURSES

Truffle risotto with slow-cooked egg yolk, seasonal black truffle

Tuna steak with artichoke and sun-dried tomato salsa, lemon oil, broccoli

Balsamic glazed slow-cooked short ribs with cranberry demi-glace sauce, crispy shallot, celeriac purée

### DESSERTS

Classic tiramisu

Winter Rum Baba

## SET MENU III

£95 per person

### STARTERS

Truffle arancini stuffed with mozzarella, creamy mushroom sauce

Pan-fried Argentinian prawns with avocado mousse, white wine-garlic sauce, trout caviar

Beef tartare with gherkins, creamy mustard sauce, slow-cooked egg yolk, crostini

### MAIN COURSES

Agnolotti with porcini mushrooms, creamy parmesan sauce with seasonal truffle, chives, red pepper oil

Turbot roll with prawn mousse, sautéed spinach, anchovy-caper-butter sauce

Dry aged rib-eye steak with triple-cooked chips, peppercorn sauce

*\*served medium-rare as standard*

### DESSERTS

Yule Log - chestnut mousse, chocolate crumble

Panettone with zabaione cream

Menu samples are subject to change due to the seasonality of the products and offerings. Only one set menu can be selected for the whole group. For groups of above 14 guests individual preorder is required no later than 72 hours prior the event alongside with any allergies or any other dietary requirements.