

## BESPOKE DINING EXPERIENCES

### MENU A £65

#### Calamari

Crispy squid with chilli sea salt (366 kcal)

#### Niçoise salad

Seared tuna with spiced vinaigrette and Oscietra caviar (132 kcal)

#### Green beans and Datterino tomato salad

with aged balsamic vinegar and goat's cheese v (372 kcal)

#### Pan-fried sea bass

with white wine, shallots and lemon crème (1562 kcal)

#### Marinated baby chicken

with lemon butter (530 kcal)

#### Gnocchi

with San Marzano tomatoes and basil v (332 kcal)

*Served with*

#### Layered potato chips

with rosemary v (614 kcal)

#### Garlic baked mushrooms

with thyme and baby spinach v (407 kcal)

### DESSERTS

#### Baileys caramel bar

with aerated salted caramel and milk chocolate ice cream v (813 kcal)

#### Spiced mandarin mousse

with whipped yoghurt and shortbread biscuit v (367 kcal)

### MENU B £80

#### King prawns

with lemon, chilli and coriander (195 kcal)

#### Niçoise salad

Seared tuna with spiced vinaigrette and Oscietra caviar (132 kcal)

#### Portobello mushroom carpaccio

with Dijon mustard and aged balsamic v (193 kcal)

#### Baked turbot

with garlic, chilli and white wine emulsion (470 kcal)

#### Lamb cutlets

marinated in Dijon mustard (522 kcal)

#### Wild mushroom risotto

with aged Parmesan and black truffle (1006 kcal)

*Served with*

#### Layered potato chips

with rosemary v (614 kcal)

#### Garlic baked mushrooms

with thyme and baby spinach v (407 kcal)

### DESSERTS

#### Mont Blanc

A twist on the classic French dessert with blackcurrant crème, candied chestnuts and vanilla ice cream (433 kcal)

#### Apple crumble

with warm apple compote, crunchy vanilla crumble and mulled wine ice cream v (547 kcal)

### MENU C £95

#### Yellowtail carpaccio

with citrus and miso salt (232 kcal)

#### Steak tartare

with lemon zest and Parmesan (316 kcal)

#### Burrata

with Seville orange and mānuka honey v (578 kcal)

#### Dover sole (670g)

with citrus garlic butter (1435 kcal)

#### Rib-eye steak (281g)

with truffle peppercorn sauce (933 kcal)

#### Wild mushroom risotto

with aged Parmesan and black truffle (1006 kcal)

*Served with*

#### Layered potato chips

with rosemary v (614 kcal)

#### Garlic baked mushrooms

with thyme and baby spinach v (407 kcal)

### DESSERTS

#### Chocolate fondant

with poached kumquats and hazelnut praline ice cream v (1290 kcal)

#### Mont Blanc

A twist on the classic French dessert with blackcurrant crème, candied chestnuts and vanilla ice cream (433 kcal)