3 Course Menu - Around the World

from £70 per person

please choose **ONE** dish from each section for the whole group

Welcome Snacks

Starter

* **Arancini - v**

*Saffron & Ricotta Arancini, Spicy Arrabbiata Sauce, Ricotta Cream*

* **Beef Tataki**

*Togarashi Spiced Beef Fillet, Pickled Shitake, Sriracha Mayo*

* **Camembert - v**

*Toasted Homemade Crumpet Loaf, Textures of Onion*

* **Thai Prawns**

*Kataifi Pastry Wrapped Prawns, Thai Red Curry & Noodle Salad*

* **Burrata - v**

*Burrata & Parmesan Ice Cream, Toasted Focaccia, Home Dried Tomatoes*

* **King Oyster Mushroom - v**

*Pickled Wakame Salad, Torched Spring Onion*

* **Cauliflower - v**

*Gochujang Butter, Sesame Dressing, Crispy Shallot & Chilli Oil*

* **Mussels**

*Cava & Chorizo Cream, Homemade Focaccia*

Main

* **“Coq au Vin”**

*Roast Breast, Confit Thigh & Smoked Pancetta Croquette, Pomme Puree, Roasting Jus*

* **Tuscan Lamb**

*Pressed Lamb Shoulder, Salsa Verde, Broccolini & Crispy Polenta*

* **Chicken Tikka**

*Spiced, Roasted Breast, Pilau Rice & Poppadom Fritter, Baby Corn & Courgette*

* **Hake Kiev**

*Café de Paris Butter, Roast Baby Potatoes & Sea Vegetables*

* **Tandoori Carrot - v**

*Sesame Dhukka, Green Chutney, Set Soured Cream, Carrot Bhaji*

* **Char Sui Pork**

*Shitake XO, Fried Rice Fritter, Pak Choi & Sesame Roast Broccolini*

* **Pumpkin Raviolo - v**

*Brown Butter Sauce, Sage & Pumkin Seed Pesto*

* **Mackerel**

*Butter Roasted, Paella Fritter, Red Pepper & Smoked Almond Romesco*

Dessert

* **Tiramisu Cheesecake**

*Cappuccino Cream, Amaretti*

* **Tarte Tatin**

*Caramel Apple, Elderflower Crème Anglaise*

* **Paris-Brest**

*Dark Chocolate & Hazelnut Cremeux, Cherry Puree & Toasted Hazelnuts*

* **Mango Cheesecake**

*Coconut Ice Cream, Oat & Ginger Crumb*

* **Coconut Crème Brûlée**

*Miso Roasted Pineapple*

* **Lemon & Yuzu Tart**

*Sesame Crust, Toasted Meringue*

* **Almond Panna Cotta**

*Roasted Nectarines, Thyme & Oat Crumble*

* **Churros**

*Dulce de Leche, Dark Chocolate & Vanilla Cream*