

# £50 Group set menu Starter

#### SMOKED SALMON

Pickled shallots, horseradish cream, dill (Contains dairy, fish, sulphites)

#### MUSHROOM ARANCINI

Roquette salad, truffle mayonnaise, baby leaves

(Contains dairy, eggs, gluten)

#### CHICKEN TIMBALE

Wild mushrooms, toasted brioche (Contains dairy, eggs, gluten)

# **Main Course**

#### CLASSIC BEEF BOURGUIGNON

Traditional beef with pommes purée (Contains dairy, sulphites, may contain eggs)

#### PAN FRIED SEABASS FILLET

Sweet potatoes purée, sautéed spinach, green salsa (Contains dairy, fish, sulphites)

TRADITIONAL RATATOUILLE (VE, V, GF)

## **Dessert**

#### LEMON, YUZU & MADAGASCAR VANILLA

Victoria sponge, mascarpone, Yuzu lemon gel, citrus streusel (Contains dairy, eggs, nuts, gluten)

### APPLE CHARLOTTE

Vanilla sponge, caramel, apple compote, Crème Saint-Honoré, vanilla syrup (Contains dairy, eggs, nuts, gluten)

#### MANDARIN CHEESECAKE

Mandarin orange compote, Philadelphia cheese, vanilla cake sponge (Contains dairy, eggs, nuts, gluten)

(VE) Vegan (V) Vegetarian (GF) Gluten free (DF) Dairy free.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate.

For those with special dietary requirements or allergies, please ask a member of staff or our management team