

The 10 Cases

Private Dining

January 2018

£40 - 3 Courses

Cured Sea Trout, Orange, Beetroot, Hazelnut, Yogurt

French Onion Soup

Iberian Pork, Green Tomato Salsa, Mustard Dressing

Plaice, Fennel and Artichoke, Champ Potato

Chargrilled Baby Chicken, Chicory, Parsley Root, Cannellini Beans

Fresh Tagliatelle, Cep Jus, Whipped Ricotta

Chocolate Mousse, Pistachios

Lemon Posset, Apple Jelly, Shortbread

Lychee and Pomegranate Mess

Cheese Plate

Inclusive of filtered still & sparkling water & bread

10% Discretionary Service Charge will be added to the final bill