

PRIVATE DINING MENUS

Please select ONE MENU for your whole party.

For groups of up to 12 guests your guests may order on the day from this menu.

For groups of 13 guests and over we ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event.

Spicy Edamame vg £5.75

Wild Mushroom and Truffle Rice Balls v £7.75

Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

CLASSIC

£55

STARTERS

Tomato Soup vg
Vegan "Cheese", Olives,
Pine Nuts, Focaccia

Popcorn Shrimp
Creamy Spicy Sauce,
Pickled Mooli and Sesame

Bang Bang Chicken Salad
Crunchy Vegetables, Sesame,
Cashew Nuts, Peanut Butter and
Chilli Sauce with Crispy Wonton

MAINS

Harissa and Pomegranate
Aubergine vg
Red Tapenade, Wild Rice, Coconut
Yoghurt, Lime, Harissa, Pistachio,
Edamame Beans, Mint and Flowers

Sole Goujons
Minted Peas, Tartare
Sauce and Fries

Chicken Milanese
Brioche-crumbed Chicken Breast
with San Marzano Tomatoes,
Red Onion, Capers, Rocket,
Parmesan and Pesto

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Raspberry Panna Cotta vg
Whispering Angel Sorbet,
Vegan Meringue and Gold Flakes

Selection of
Traditional Ice Creams
and Sorbets

Orbit v
Dark Chocolate Mousse,
Salted Caramel Ice Cream,
Milk Foam, Honeycomb
and Popping Candy

Selection of Teas and Filter Coffees

Almond, Blackberry and Vanilla Macaron v £4.95

Selection of Cheeses £13.95

Cornish Yarg, Stilton, Melusine Goat's Cheese and Camembert Le Fin
with Chutney and Crackers

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed allergen / ingredient information is available via the QR code. A discretionary optional service charge of 12.5% will be added to your bill.

PRIVATE DINING MENUS

Spicy Edamame vg £5.75

Wild Mushroom and Truffle Rice Balls v £7.75
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

CRYSTAL

£65

STARTERS

Sesame Fried Chicken
Matcha, Avocado
and Jalapeño Dip

Oak Smoked Salmon
With Rye Bread

Vegan Stracciatella Salad vg
Heritage Tomatoes,
Watermelon, Sunflower Seeds
and Sherry Vinegar Dressing

MAINS

Malaysian Prawn Curry
Pak Choi, Mangetout, Chilli,
Vermicelli and Steamed
Coconut Rice

Harissa and Pomegranate
Aubergine vg
Red Tapenade, Wild Rice,
Coconut Yoghurt, Lime, Harissa,
Pomegranate, Pistachio, Edamame
Beans, Mint and Flowers

Grilled Chicken Escalope
Cumin and Oregano
Dressing, Frisée, Fennel
and Chimichurri

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Raspberry Panna Cotta vg
Whispering Angel Sorbet,
Vegan Meringue and Gold Flakes

Selection of
Traditional Ice Creams
and Sorbets

Orbit v
Dark Chocolate Mousse,
Salted Caramel Ice Cream,
Milk Foam, Honeycomb
and Popping Candy

Selection of Teas and Filter Coffees

Almond, Blackberry and Vanilla Macaron v £4.95

Selection of Cheeses £13.95
Cornish Yarg, Stilton, Melusine Goat's Cheese and Camembert Le Fin
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ECLIPSE

£75

STARTERS

Sesame
Fried Chicken
Matcha, Avocado
and Jalapeño Dip

Salmon Tartare
Hand-diced Sushi Salmon, Chilli and
Garlic Dressing, Wasabi Mayonnaise,
Rice Cracker and Fish Tobiko

Burrata v
Peach, Smoked Aubergine,
Pine Nuts, Aged Balsamic
Reduction and Basil

MAINS

Chargrilled Tuna
Roasted Fennel, Lime,
Coriander, Tomato, Mango
and Red Onion Salsa

Minute Steak
Thinly-beaten Steak
with Rich Peppercorn Sauce
and Fries

Mushroom Rice Bowl vg
Wild Mushrooms,
Truffle, Broccoli, Hazelnut,
Rice and Edamame

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Chocolate Bubbles v
Valrhona Guanaja Dark Chocolate,
Dark Chocolate Mousse, Chocolate
Brownie, Vanilla Ice Cream
and Chocolate Pearls

Selection of
Traditional Ice Creams
and Sorbets

Golden Apple v
Thin Apple Tart, Candied Pecans,
Cinnamon Streusel, Vanilla Ice
Cream and Toffee Sauce

Selection of Teas and Filter Coffees

Almond, Blackberry and Vanilla Macaron v £4.95

Selection of Cheeses £13.95
Cornish Yarg, Stilton, Melusine Goat's Cheese and Camembert Le Fin
with Chutney and Crackers

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AURORA

£85

STARTERS

Steak Tartare
Mustard and Tabasco Sauce

Chilled White Gazpacho vg
Toasted Almonds,
Tomatoes, Grapes,
Olive Croutons

Oak Smoked Salmon
With Rye Bread

MAINS

Miso Black Cod
Pickled Fennel
and Miso Sauce

Harissa and Pomegranate
Aubergine vg
Red Tapenade, Wild Rice,
Coconut Yoghurt, Lime, Harissa,
Pomegranate, Pistachio, Edamame
Beans, Mint and Flowers

Sirloin Steak 8oz/227g
Crispy Potato Rösti,
Watercress
and Red Wine Sauce

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Orbit v
Dark Chocolate Mousse,
Salted Caramel Ice Cream,
Milk Foam, Honeycomb
and Popping Candy

Selection of
Traditional Ice Creams
and Sorbets

Chocolate Bubbles v
Valrhona Guanaja Dark Chocolate,
Dark Chocolate Mousse, Chocolate
Brownie, Vanilla Ice Cream
and Chocolate Pearls

Selection of Teas and Filter Coffees

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