

CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception
or 12 per person for a drinks party

NIBBLES

Spicy Edamame vg £5.95

Wild Mushroom and Truffle Rice Balls v £8.75
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

SAVOURY CANAPÉS

£3.75

Tuna Tacos, Watermelon, Pickled Radish, Sesame and Truffle

Shaved Root Vegetable Skewer vg

Grilled Sirloin Skewers, Truffle Mayonnaise

Sesame Chicken, Jalapeño Dip

Beetroot, Endives, Hummus, Greek-style "Cheese" vg

Popcorn Shrimp, Spiced Sauce

Truffle Arancini, Wild Mushroom Mayonnaise v

Smoked Salmon Blini, Cream Cheese

SWEET CANAPÉS

£3.75

Butterfly Meringue v

Mango and Coconut "Yoghurt" shot vg

Almond, Blackberry and Vanilla Macaron v

Chocolate Bubbles v

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

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 £5.95

Wild Mushroom and Truffle Rice Balls v £8.75

Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

CLASSIC

£55

STARTERS

Yellow Pepper and
Sweetcorn Soup v
Yellow Peppers, Popcorn,
Chilli and Mint

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

SIDES FOR THE TABLE

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado

DESSERTS

Coconut and Rum
Panna Cotta vg
Mango, Pineapple,
Lime and Lemon Balm

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 £5.25

Artisanal Cheeses £7.50 pp

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

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PRIVATE DINING MENUS

Spicy Edamame vg £5.95

Wild Mushroom and Truffle Rice Balls v £8.75
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

Stilton Salad v
Endive, Candied Pecans,
Plums and Tarragon

MAINS

Massaman Prawn Curry
Pak Choi, Tomatoes,
Sweet Potatoes and
Steamed Coconut Rice

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

Chicken Ballotine
Truffle Mashed Potato
and Wild Mushrooms

SIDES FOR THE TABLE

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado

DESSERTS

Coconut and Rum
Panna Cotta vg
Mango, Pineapple,
Lime and Lemon Balm

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 £5.25

Artisanal Cheeses £7.50 pp
Cornish Yarg, Stilton, Melusine Goat's Cheese, Camembert Le Fin Terroir
and Blackstone Vintage Cheddar with Chutney and Crackers

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Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

ECLIPSE

£75

STARTERS

Sesame
Fried Chicken
Matcha, Avocado
and Jalapeño Dip

Yellowtail Ceviche
Mango, Clementine, Chilli,
Onion, Plantaine Crisps

Rosary Goat's
Cheese Mousse v
Rocket Pesto, Pine Nuts,
Caramelised Figs, Balsamic Glaze,
Nasturtium Leaves

MAINS

Teriyaki Salmon Fillet
Sautéed Pak Choi, Ginger,
Chilli, Coriander, Sesame
Seeds and Asian Dressing

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

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

SIDES FOR THE TABLE

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado

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 £5.25

Artisanal Cheeses £7.50 pp
Cornish Yarg, Stilton, Melusine Goat's Cheese, Camembert Le Fin Terroir
and Blackstone Vintage Cheddar with Chutney and Crackers

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AURORA

£85

STARTERS

Steak Tartare
Mustard and Tabasco Sauce

Roasted Butternut
Squash Salad vg
Houmous, Toasted Sunflower
Seeds, Chickpeas and Coriander

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

SIDES FOR THE TABLE

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado

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

Almond, Blackberry and Vanilla Macaron v £5.25

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