

# Private Dining



## Starters

- Pan fried Potato Gnocci, Green Fava Beans, Confit Tomato, Ricotta and Mint
- Lobster Roll
- Fried Potato Cake, Leeks, Smoked Quail Egg and Fish Rowe
- Raw Seabass, Sliced Fennel Bulb, Basil and Dry Chilli Flakes

## Mains

- Seared Organic Tuna, Sweet Potato Pure and Saute Turnip Tops and Panko Crumb
- Rose Veal, Truffle and Parsnip Pure, Watercress and Shallots
- Matured Galicia Entrecote with jus and Butter fried Potatoes

## Dessert

- Vanila Whipped Cream Pavlova, Summer Berry Sauce and Merengue
- Muscavado Tart on a Chocolate Shell, Coffee Icecream
- Raspberry Clafouttis