

# SET MENU

£75 PER PERSON

## FOR THE TABLE

Selection of Italian artisan bread, EVO, parmesan chunks, balsamic

## STARTERS

Beetroot cured salmon, sweet pickled cucumber, radish & rye

Charred, pickled & raw shaved squash salad (vg)

Twice baked Italian cheese soufflé (v)

## MAINS

Aged beef fillet, truffled wild mushrooms, greens, Madeira sauce

Roast cod fillet, surf clams & sea vegetable medley

Napoletana pumpkin risotto, vegan parmesan (vg)

*served with*

Roots, shoots & snaps (vg)

Pit roasted new potatoes, rosemary & garlic (vg)

## DESSERTS

Sycamore tiramisu, coffee tuille

Finger lime delice

Pistachio and raspberry frangipane tart, mascarpone cream

## TEA AND COFFEE

Dark chocolate and brandy truffle (vg)

Create your set menu by selecting one starter, one main course served with family-style vegetables, and one dessert.

Maximum of 4 hours. Minimum of 16 guests.

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

Please advise your waiter if you have any allergens or dietary requirements.

# CANAPE BOWL MENU

## FROM £70 PER PERSON

### COLD CANAPES

Creamy burrata, caponata, toasted focaccia (v)

Scottish salmon pâté, buckwheat crackers, dill crème fraiche, roe pearls

Stuffed piquillo pepper, avocado & tomato salsa (vg)

### HOT CANAPES

Crackling gamberi, saffron and garlic mayonnaise

Wild mushroom arancini (v)

Crumbed avocado, sweet 'n' sour pepper relish

Mozzarella, courgette and black olive pizetta (v)

### BOWL FOOD

Courgette 'Niçoise salad' (v)

Napoletana pumpkin risotto, sunflower seeds, pecorino

Malt braised shin of beef, soft polenta, shaved parmesan

'Burnt' chilli glazed tiger prawns, soft herb tabbouleh

### DESSERTS

Passion fruit custard tart

Dark chocolate and brandy truffle (vg)

Tiramisu, coffee tuille

Taleggio, fig chutney, artisan crackers

From £70 per person. Choose two cold canapes, two hot canapes, two bowls and two sweet items.  
From £90 per person. Choose three cold canapes, three hot canapes, three bowls and three sweet items.

Minimum of 10 guests. Maximum of 200 guests.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.  
Please advise your waiter if you have any allergens or dietary requirements.

# FEASTING MENU

£70 PER PERSON

## FOR THE TABLE

Selection of Italian artisan bread, EVO, parmesan chunks, balsamic

## SHARING PLATTERS

San Daniele ham, mustard fruits, crispbread, gherkins

Beetroot cured salmon, sweet pickled cucumber, radish, rye bread

Collebianco burrata, caponata relish, pine nut crumble (v)

## MAINS

Spatchcock poussin, truffled blue cheese, rocket & datterini

Red dragon pie (vg)

Sea bass fillet, shaved fennel, asparagus, tomato vinaigrette

*served with*

Roots, shoots & snaps (vg)

Pit roasted new potatoes, rosemary & garlic (vg)

Sycamore salad (vg)

## DESSERTS

Piedmont chocolate praline slice

Sycamore tiramisu, coffee tuille

*Add*

Taleggio, fig chutney, artisan crackers (v) (£8 supplement)

## TO FINISH

Tea and Coffee

Dark chocolate and brandy truffle (vg)

Designed to flow and share, our feasting menu allows everyone to enjoy each dish together.

Maximum of 3 hours. Minimum of 16 guests. Maximum of 24 guests.

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

Please advise your waiter if you have any allergens or dietary requirements.

# BUFFET LUNCH

£39.50 PER PERSON

## SALADS

- Grilled tuna, tardivo, sweet pickled fennel, lentil dressing
- Fragrant chicken, coconut, peanut, tamarind and black radish
- Pit roasted beetroot, orange, bitter leaves and mustard (vg)
- Cauliflower rice, soft herbs, sprouted seeds, burnt coconut (vg)
- Indian spiced chickpea and sweet potato, onion fritters (vg)

## MAINS

- Massaman curried shrimp, jasmine rice
- Veal meatballs, parmesan polenta, arrabiata
- Truffled macaroni cheese (v)
- Napoletana squash risotto, twineham grange, rocket (v)
- Red dragon pie (vg)

## SWEET TREATS

- Sycamore tiramisu, coffee tuille
- Pistachio and raspberry frangipane tart, mascarpone cream
- Piedmont chocolate praline slice
- Citrus panna cotta
- Seasonal fruit (vg)

Create your buffet lunch by selecting two salads, two main courses and one sweet treat.

Minimum of 12 guests. Maximum of 60 guests.

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

Please advise your waiter if you have any allergens or dietary requirements.

# WORKING LUNCH

£32.50 PER PERSON

## SANDWICHES

### Coronation chicken

Curried chicken breast in a curried mayonnaise, soft herbs served on turmeric bread

### Smoked salmon

Smoked salmon, cream cheese and dill, granary bread

### Heritage beetroot

Vegan whipped truffle cream cheese, granary bread (vg)

### Grilled vegetable

Grilled mixed vegetables, basil and hummus, onion bread (vg)

## SAVOURY

### Middle Eight sausage rolls

Londoner sausage meat, seasoned with mild spices, chopped herbs, baked in puff pastry

### Mozzarella, courgette and black olive pizzetta (v)

### Crumbed avocado, tomato salsa (v)

Gluten free spinach and datterini tomato muffin with pesto (vg)

## SALADS

Grilled tuna, tardivo, sweet, pickled fennel, lentil dressing

Fragrant chicken, coconut, tamarind and black radish

Cauliflower rice, soft herbs, sprouted seeds, burnt coconut (vg)

Indian spiced chickpea and sweet potato, onion fritters (vg)

## SWEET TREATS

Sycamore tiramisu, coffee tuille

Pistachio and raspberry tart, mascarpone cream

Pear hazelnut and ricotta cake (v)

Seasonal fruit (vg)

Create your working lunch by selecting two sandwiches, one savoury item, one salad, and one sweet treat.

Minimum of 4 guests. Maximum of 30 guests.

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

Please advise your waiter if you have any allergens or dietary requirements.

# SHARING BOARDS

£21

Charcuterie selection, balsamic onions, carte di musica, nocellara olives

Collebianco burrata, toasted focaccia, caponata, pine nuts (v)

Root vegetables crisps, black chickpea houmous (vg)

Cheese board, fruit chutney, grapes, artisan crackers (v)

Minimum of 2 people.

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