

# 1665 BRASSERIE

## THE MITRE- PARTY MENU

### Starters

Soft Shell Crab & Chilli Tomato Jam  
chopped gem lettuce & lime [Cr,G,So,S,SD]

Wild Garlic & White Onion Soup (ve)  
herb focaccia & aged olive oil [G]

Bang Bang Chicken & Soba Noodles  
red chilli & peanut dressing [N,So,P,G,SD,M]

### Mains

Slow-Braised Shin of Beef  
horseradish mash, steamed greens & crispy onions [SD,M,C,Mu,E,G]

Risotto of Rocket & Grilled Courgettes (ve)  
feta crumbs, olive oil [SD,L,S]

Chicken Milanese & Black Truffle Oil  
creamed spinach, organic hen's egg [G,E,M]

Pan Fried Sea Bream  
crushed new potatoes & samphire, caper & parsley beurre noisette [F,M,SD]

### Sides For Four People - £12 each

Sugar Snaps, Edamame  
& Petits Pois [So,M] (ve)

Warm Bread  
& Butter  
[G,D]

Rocket, Parmesan &  
Balsamic Salad [SD,M] (ve)

Creamy Mash [M]

Salted Fries [G] (ve)

### Pudding

Crème Brûlée Cheesecake (ve)  
raspberry & lime pearls, cassis sorbet [S,G]

Smashed Rhubarb Pavlova  
mascarpone chantilly, blood orange sorbet [G,E,M,SD]

Goey Chocolate Nemesis (gf)  
salted caramel, passion fruit sorbet [E,M,So]



All prices include VAT. A discretionary 12.5% service charge will be added to your bill.  
Some dishes may contain nuts. Please let us know if you have any allergies or intolerances.  
We are happy to provide you with any allergen information you need. (ve) Vegan.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya,  
Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide

