



PRIVATE DINING MENUS



MENU A

£52

Salt-crusted sourdough bread
With salted butter

STARTER

Laverstoke Park Farm buffalo mozzarella
Crispy artichokes, pear and truffle honey

MAIN

Korean glazed chicken
Avocado and jalapeño sauce, citrus mayonnaise, sesame and pickled mooli

DESSERT

Profiteroles
Vanilla ice cream, warm chocolate sauce and gold flakes



A discretionary optional service charge of 13.5% will be added to your bill.

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 information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



PRIVATE DINING MENUS



We offer two choice menus to choose from
but please note you must select one menu for the whole party.

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

For groups of 12 guests and over
We ask all of your guests to order in advance from this menu
and we require the final pre-orders two weeks prior to your event.

MENU B

£62

Salt-crusted sourdough bread
With salted butter

STARTERS

Laverstoke Park Farm buffalo mozzarella
Crispy artichokes, pear and truffle honey

Smoked salmon
Chive cream cheese, salmon roe, lemon and dark rye bread

Duck liver parfait
Caramelised hazelnuts, apple and apricot chutney, toasted brioche

MAINS

Sesame-crusted salmon fillet
Pickled cucumber, wakame seaweed salad, sesame sauce and lime

Granary Square Brasserie shepherd's pie
*Slow-braised lamb and beef, Cheddar potato mash with garden peas,
broad beans and baby shoots*

Chargrilled halloumi
With spiced fregola, tomato and red pepper salsa, crispy onions and herb mayonnaise

DESSERTS

Crème brûlée
Classic set vanilla custard with a caramelised sugar crust

Profiteroles
Vanilla ice cream, warm chocolate sauce and gold flakes

Frozen berries
Mixed berries with yoghurt sorbet and warm white chocolate sauce





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MENU C

£75

Salt-crusted sourdough bread
With salted butter

STARTERS

Crispy duck salad
*Warm crispy duck with five spice dressing, toasted cashews,
watermelon, beansprouts, sesame seeds, coriander and ginger*

Seasonal market soup
Depending on produce availability

Smoked salmon
Chive cream cheese, salmon roe, lemon and dark rye bread

MAINS

Blackened cod fillet
*Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli,
chilli with herb and yuzu mayonnaise*

Fillet steak
*Chargrilled and served with dauphinoise potatoes,
green beans and watercress, peppercorn or Béarnaise sauce*

Ginger and soy-glazed slow-roasted aubergine
*Coconut yoghurt, almonds, cracked durum wheat, sprouting broccoli, golden raisins,
cauliflower and red pepper tapenade*

DESSERTS

Chocolate bombe
*Melting chocolate bombe with a vanilla ice cream, honeycomb centre
and hot salted caramel sauce*

Rum baba
Dark rum soaked sponge with Chantilly cream and raspberries

Mandarin parfait
Orange and white chocolate parfait, milk chocolate sauce and toasted panettone

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ADDITIONAL EXTRAS



Truffle arancini - £6.95
Fried Arborio rice balls with truffle cheese

Honey-glazed almonds - £3.95
Rosemary and sea salt

Spiced green olives - £3.95
Gordal olives with chilli, coriander and lemon

Selection of cheeses - £11.95
With crackers, grapes, apple and apricot chutney

Mini chocolate truffles - £4.95
With a liquid salted caramel centre



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