

The 10 Cases

Private Dining

March 2017

£40 - 3 Courses

Smoked Haddock & Leek Soup, Poached Egg
Rabbit, Chorizo & Green Olive Terrine, Sourdough
Endive, Apple & Walnut Salad, Roquefort Dressing

Pan Fried Pollock, Potato Galette, Cauliflower, Cime de Rapa
Braised Lamb Shoulder, Roast Winter Vegetables, Coriander Pesto
Turmeric Cake, Chickpea, Aubergine, Cucumber Yoghurt

Lemon Meringue Tart
Rhubarb Cheesecake
Chocolate Marquise, Pomegranate
Cheese Plate

Inclusive of filtered still & sparkling water & bread
10% Discretionary Service Charge will be added to the final bill