

# **The 10 Cases**

## **Private Dining**

May 2017

£40 - 3 Courses

Seabream Carpaccio, Sauce Vierge, Garlic Crisps  
Ham Hock Terrine, Piccalilli, Toasted Sourdough  
Grilled Aubergine, Chermoula, Bulgar Wheat, Yoghurt

Pan Fried Skate, Crushed Potatoes, Samphire Tempura, Beurre Blanc  
Stuffed Rabbit Leg, Jamon de Teruel, Artichokes, White Beans  
Green Asparagus & Cep Risotto

Hazelnut Florentines, Chocolate Mousse, Cherries  
Apricot Tarte Tatin, Almond Crumb, Creme Fraiche  
White Chocolate & Strawberry Profiteroles

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