

**BREAKFAST MENU**

£15.00 per person

- Granola, yoghurt and berry compote
- Selection of seasonal fruit skewers
- Mini breakfast pastries
- Sweet muffins

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge.

Please notify a member of staff if you have an allergy or ask for further allergen information.

**WORKING LUNCH**

£25.00 per person

- Selection of filled artisan sandwiches and rolls
- Sausage roll, spicy ketchup
- Vegetarian pastry roll, spicy ketchup (v)
- New potato & chive salad (v)
- Salad of baby gem, cucumber, green pepper, spring onions and honey mustard dressing (vg)
- Selection of sliced seasonal fruit
- Potato crisps

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge.

Please notify a member of staff if you have an allergy or ask for further allergen information.

### 3 COURSE MENU

£35.00 per person

#### Sharing starter board

- Tortilla chips with guacamole (vg)
- Crispy baby squid, chipotle mayo
- Grilled halloumi and watermelon bites with a micro herb & pumpkin seed salad (v)
- Chicken satay skewers, peanut sauce

#### Main Course

- Cajun grilled beef fillet tacos with grilled peppers & red onions, chipotle mayo, spring onions and crema, sweet potato fries, maple glaze
- Buttermilk marinated jerk fried chicken, rainbow slaw, coconut rice & black eye peas, jerk sauce
- Grilled salmon fillet with coconut rice & black eye peas, rainbow slaw, grilled pineapple, caribbean island sauce
- Curried cauliflower, potatoes, chickpeas and spinach, steamed basmati rice (vg)
- Warm Tropicana Salad - grilled vegetables, feta, basil and coriander, calypso mayo and charred onion dressing (v)

#### Sharing Desserts

- Seasonal exotic fruit kebabs
- Churros & chocolate dipping sauces

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge.

Please notify a member of staff if you have an allergy or ask for further allergen information.

**MENU 1**

£40.00 per person

---

Starter

---

- Rillette of smoked peppered mackerel, yogurt, cucumber, grilled sourdough, sweet & sour cucumber
- Red onion & goat cheese tart, sun blushed tomato, basil dressing (v)

Main Course

---

- Roast breast of chicken, pomme puree, creamed wild mushrooms and green beans, red wine sauce
- Roast salmon, crushed new potatoes, peperonata
- Potato gnocchi, wild mushrooms, butternut squash and rocket (vg)

Dessert

---

- Passion fruit cheesecake, chocolate shard, raspberry sauce
- Classic creme brulee, raspberries, mint

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge.

Please notify a member of staff if you have an allergy or ask for further allergen information.

**MENU 2**

£45.00 per person

Starter

- Celeriac & truffle soup, gruyere croutons (v)
- Roast butternut squash, mixed seeds, toasted almonds, basil, smoked aubergine & pomegranate dressing (vg)

Main Course

- Confit leg of duck, mashed potato, kale, raisin jus
- Pan fried seabass, crushed new potatoes, kalamata olives and sun blushed tomatoes, sauce vierge
- Mushroom ravioli, steamed spinach, tenderstem broccoli, tomato & basil dressing (v)

Dessert

- Vanilla panna cotta, strawberry compote
- Pineapple tatin, salted caramel ice cream, candied pecan nuts
- Chocolate and orange mousse, chantilly cream, orange sorbet (vg)

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge.

Please notify a member of staff if you have an allergy or ask for further allergen information.

**MENU 3**

£50.00 per person

Starter

- Risotto of wild mushrooms, creme fraiche, parmesan (v)
- Ceviche of salmon, sweet potato, orange, pickled fennel, chilli, red onion, coriander

Main Course

- Grilled sirloin steak, triple cooked chips, grilled mushrooms, tenderstem broccoli, peppercorn sauce
- Roast rump of lamb, sauteed new potatoes, bok choy, rosemary sauce
- Baked cod, steamed spinach, clam chowder
- Aubergine & goats cheese cannelloni, spicy tomato sauce, baby spinach & black olive salad (v)

Dessert

- Dark chocolate boat, strawberry mousse, macaron and sorbet
- Chocolate tart, vanilla ice cream, crushed pistachios

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge.

Please notify a member of staff if you have an allergy or ask for further allergen information.

**MENU 4**

£55.00 per person

Starter

- Thick cut smoked salmon, cucumber salsa, horseradish cream
- Duck liver parfait, red onion confit, toasted country loaf
- Chilled green asparagus, truffle vinaigrette, baby watercress (vg)

Main Course

- Grilled fillet of beef, creamed wild mushrooms and green beans, triple cooked chips, peppercorn sauce
- Halibut, spiced couscous, apricots, almonds, harissa
- Risotto of wild mushrooms, chives, parmesan (v)

Dessert

- Strawberry & champagne jelly, vanilla panna cotta, shortbread biscuits
- Dark chocolate sphere, passion fruit & orange mousse, white chocolate sauce, chocolate soil and orange sorbet

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge.

Please notify a member of staff if you have an allergy or ask for further allergen information.

**MENU 5**

£60.00 per person

Starter

- Risotto of black truffle, parmesan and chives (v)
- Crab & avocado tian, caviar dressing

Main Course

- Beef wellington, savoy cabbage, truffle potato puree, red wine sauce
- Grilled half lobster, triple cooked chips, lemon & garlic butter

Dessert

- Strawberry & champagne jelly, vanilla panna cotta, shortbread biscuits
- Dark chocolate sphere, passion fruit & orange mousse, white chocolate sauce, chocolate soil and orange sorbet

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge.

Please notify a member of staff if you have an allergy or ask for further allergen information.

### 3 COURSE MENU ADDONS

#### Food

- |                                       |                   |
|---------------------------------------|-------------------|
| - Selection of bread rolls and butter | £3.00 per person  |
| - Amuse bouche pallet cleanser        | £5.00 per person  |
| - Cheese course                       | £10.00 per person |

#### Drink

- |                            |                  |
|----------------------------|------------------|
| - Tea, coffee, petit fours | £6.00 per person |
| - Apertif or Digestif      | £9.00 per person |

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge.  
Please notify a member of staff if you have an allergy or ask for further allergen information.

**RECEPTION SNACKS**

£5.00 per person

Choose a maximum of three items

- Marinated olives (vg)
- Smoked nuts (vg)
- Grissini sticks (vg)
- Tortilla chips, guacamole (vg)
- Crispy flat bread, red pepper & chilli houmous (vg)
- Salted caramel popcorn (v)

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge.

Please notify a member of staff if you have an allergy or ask for further allergen information.

**CANAPES**

£3.00 per item

Meat

- Mini croque monsieur
- Beef brochettes, chimichurri
- Steak tartar, sourdough, horseradish cream
- Lamb koftas, tzatziki
- Chicken satay, peanut sauce
- Honey mustard cumberland sausage

Fish

- Smoked salmon, creme fraiche, caviar, sesame tuile cone
- Crispy fried coconut shrimp, chipotle mayo
- Seared sesame tuna, pickled ginger, wasabi cream
- Smoked peppered mackerel, yoghurt, cucumber, sourdough
- Crab, mango, chilli and coriander mayonnaise spoons
- Curried prawn and mango croustades

Vegetarian

- Baby mushroom & vegetable spring rolls, tomato & chilli jam (vg)
- Halloumi & watermelon bites, basil oil (v)
- Mini wild mushroom & parmesan tart (v)
- Artichoke, olive, sun blushed tomato & sweet pepper parcel (vg)
- Asparagus & hollandaise spoon (v)
- Grilled vegetable, burnt onion dressing, toasted baguette (vg)
- Roasted new potato, sour cream, truffle, chive (v)

**Deluxe Canapes**

£4.00 per item

- Seared beef fillet, horseradish cream, celeriac & apple remoulade
- Mini lobster rolls
- Black truffle arancini (v)
- Beef fillet & truffle mushroom tartlets, bearnaise sauce
- Lobster spring rolls, tomato chilli jam
- Asparagus and truffle bruschetta (vg)
- Tuna ceviche, avocado puree, chilli, shallot, sesame tuile cone

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge.

Please notify a member of staff if you have an allergy or ask for further allergen information.

---

## Mini Tacos

£4.00 per item

- Cajun grilled beef fillet, grilled peppers, red onions, chipotle mayo, spring onions, crema
- Crispy fried jerk chicken thigh, pickled red cabbage, pineapple, jerk mayo
- Beer battered cod fillet, chipotle seasoning, pickled vegetables, chipotle mayo, spring onions & chives
- Grilled peppers, red onions, spinach, sweet corn, salsa, coriander, chilli and avocado puree (vg)

---

## Burger Sliders

£4.00 per item

- Crispy fried jerk chicken thigh, rainbow slaw, mango salsa, caribbean island sauce
- Grilled beef burger, cheddar, gherkin, iceberg lettuce, red onion, ketchup
- Spiced quinoa & cheddar cheese patty, roast mushroom, red onions, chipotle mayo (v)

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge.

Please notify a member of staff if you have an allergy or ask for further allergen information.

**FINGER FOOD**

£4.00 per item

**Meat**

- Sausage rolls, spicy ketchup
- Mini beef wellington, bearnaise sauce
- Lamb koftas, tzatziki
- Buttermilk fried chicken strips, hot sauce mayo
- Beef brochettes, chimichurri
- Chicken satay, peanut sauce

**Fish**

- Mini fish and chip cones, tartar sauce
- Smoked haddock and chive tart
- Prawn tempura, chipotle mayo
- Selection of fish sushi

**Vegetarian**

- Red onion and goats cheese tart (v)
- Mushroom and vegetable spring roll, sweet chilli jam (vg)
- Frito misto vegetables, red pepper and chilli houmous (vg)
- Truffle & shaved parmesan chip cones (v)
- Sweet potato wedges, maple syrup, chipotle mayo (v)
- Selection of vegan sushi (vg)

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge.

Please notify a member of staff if you have an allergy or ask for further allergen information.

---

## BOWL FOOD

£6.00 per item

---

### Meat

---

- Chilli beef, sweet potato mash, sour cream
- Thai chicken curry, steamed basmati rice
- Lamb tagine, spiced couscous
- Braised beef, onion and mushroom casserole, puff pastry lid
- Slow roast shoulder of lamb, new potatoes and tenderstem broccoli, rosemary jus
- Grilled beef teriyaki, red onions, cherry tomato, bok choy, sesame seeds

### Fish

---

- Tuna poke bowl, red pepper, cucumber, pineapple, red onion, sesame seeds, sticky rice, soy & ginger dressing
- Salmon ceviche, sweet potato, spring onion, chilli and orange
- Baby calamari, pickled fennel, coriander, chilli and lemon dressing
- Grilled seabass, crushed new potatoes, tomato and olive dressing
- Prawn mac & cheese, herb crumb
- Grilled salmon with coconut rice & black eye peas, caribbean island sauce

### Vegetarian

---

- Vegan truffle 'mac & cheese', herb crumb (vg)
- Tofu, black olive & cherry tomato salad, oregano dressing (vg)
- Veggie poke bowl, mixed peppers, cucumber, pineapple, red onion, sesame seeds, sticky rice, soy & ginger dressing (vg)
- Roast butternut squash salad, mixed seeds, basil, smoked aubergine and pomegranate dressing (vg)
- Spinach and ricotta tortellini, chive veloute (v)
- Cauliflower, chickpea, baby spinach and potato curry, steamed basmati rice (vg)

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge.

Please notify a member of staff if you have an allergy or ask for further allergen information.

**SWEET TREATS**

£3.00

- Mini chocolate cups filled with a choice of passionfruit, raspberry or strawberry mousse
- Vegan chocolate and orange cups (vg)
- Nutella filled doughnuts
- Mini macarons
- Seasonal fruit skewers, lime syrup (vg)
- Vanilla cheesecake mousse, biscuit base, salted caramel popcorn
- Seasonal fruit tartlets, creme patissiere
- Lemon posset shot, shortbread biscuit
- Churros with salted caramel or chilli chocolate sauce
- Vanilla panna cotta, strawberry compote
- Mini vanilla pod ice cream cones, selection of toppings

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.

## WINE & DRINKS LIST

### Champagne & Sparkling

Prosecco .....	£32.50
Taittinger Brut Réserve .....	£62.50
Moët et Chandon Brut Impérial .....	£75.00
Bollinger Spécial Cuvée .....	£90.00
Veuve Cliquot Ponsardin Yellow Label .....	£95.00

### White Wine

Pinot Grigio Mirabello Venezie <i>Italy '15</i> .....	£22.00
Chateau L'Ermitage Tradition Blanc <i>France '15</i> .....	£24.00
Chardonnay Casa Azul Rapel Valley <i>Chile '16</i> .....	£25.00
Sauvignon Blanc 'Elegance' Tarn <i>France '15</i> .....	£26.00
Chenin Blanc False Bay Western Cape <i>South Africa '15</i> .....	£26.00
Vouvray Domaine Champalou Loire Valley <i>France '15</i> .....	£29.00
Sancerre Domaine Gérard Fiou Loire Valley <i>France '15</i> .....	£35.00

### Rose Wine

Bergerie de la Bastide Rosé <i>France '15</i> .....	£21.00
Pinot Grigio Rosé Ancora <i>Italy '15</i> .....	£25.00
Sancerre Rosé Les Baronnes, Domaine Henri Bourgeois <i>France '11</i> .....	£32.00

### Red Wine

Cabernet Sauvignon Sierra Grande <i>Chile '15</i> .....	£22.00
Rioja Artesa Tempranillo <i>Spain '15</i> .....	£26.00
Shiraz 'Soldier's Block' <i>Australia '16</i> .....	£26.00
Beaujolais Villages Mommessin <i>France '15</i> .....	£26.00
Uggiano Chianti Riserva Roccialta, <i>Italy '15</i> .....	£29.00
Pinot Noir Framingham <i>New Zealand '14</i> .....	£35.00

### Drinks

Bottled Beers .....	£4.17
Glass of House Wine .....	£4.17
Cocktails from .....	£8.50
House Single Spirits & Mixer .....	£5.42
House Single Spirits & Red Bull .....	£5.83
Glass of House Champagne .....	£12.00
Softs .....	£2.08
Tea & Coffee .....	£2.00
Mineral Water .....	£4.50
Jugs of Juices .....	£10.00

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge.

Please notify a member of staff if you have an allergy or ask for further allergen information.

**COCKTAILS** £8.50 per glass

**Fiji Fizz**

Transport to the sunny paradise of Fiji and celebrate with Pink Gin and bubbles! Gordon's pink gin, Cointreau, lime, grenadine and cranberry juice topped with Prosecco.

**Tropic Like it's Hot**

The tropical tastes of cachaca, white rum and guava will see your inner demons on the dance floor all night! A sexy blend of Velho Barreiro cachaca, Brugal Blanco, passion fruit, condensed milk and guava served in our very own bamboo mug.

**Beach Bum**

The locals have stolen the Navy's secret stash of Grog and mixed it with all kinds of goodness. Grog, Wray and Nephews Rum, Luxardo maraschino, passion fruit and grapefruit shaken together and served long.

**Life's a Beach**

Keeping those castaways at bay with Stolichnaya vodka chilling out with cucumber and lime. Pear, lime and a Prosecco top finish this refreshing cocktail.

**Loco for the Coco**

This rum cocktail will be sure to make a monkey out of you! Grog, Malibu, lime, coconut and mint shaken together and served long.

**Slip n' Slide (vg)**

We've unlocked the sophisticated tastes of the tropics and brought out their wild side. Stolichnaya vodka, pineapple, passion fruit and lime shaken and served long.

**MOCKTAILS** £5.00 per glass

**Staycation**

An explosive concoction of Strawberry, Banana and Lime shaken and served with a handful of Coconut chips.

**Alright Petal**

Lychee juice, Rose petals and fresh Lime juice.

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge.

Please notify a member of staff if you have an allergy or ask for further allergen information.