

CORPORATE MENU A

Starters

Sautéed chicken livers, smoked pancetta,
julienne of white onion, warm crostini bread

Buffalo mozzarella, beef tomato, avocado,
oregano, fresh basil and extra virgin olive oil

Prawn crevettes deep fried in a tempura batter,
mango & pomegranate salad, sweet chilli, lime

Mains

Arborio rice risotto, wild Porcini mushrooms,
sage, white wine, truffle oil, Grana Padano

Fillets of sea bass, prawn crevette, wilted spinach,
ravioloni parcel filled with Devon crab, lobster bisque

Corn fed chicken breast, fondant potato, white truffle oil,
tarragon, oyster & shitake mushrooms, white wine cream

Desserts

Homemade classic Italian tiramisu
with coffee and amaretto liqueur

Crème brûlée infused with orange,
physalis fruit, glazed orange segments,

Homemade fresh strawberry cheesecake,
mixed fresh berries, vanilla whipped cream

£35.00 PER PERSON