

VENDOME DINNER MENU

£50 PER PERSON

SELECTION OF FOUR CHEF'S CANAPÉS (£5 SUPPLEMENT)

AMUSE BOUCHE

STARTERS

Seared king scallops wrapped in pancetta with pea puree
Lyme Bay crab, avocado, heritage tomatoes and pink grapefruit
Poached duck egg with asparagus, cured ham and black truffle

All starters are served with freshly baked bread and butter

MAINS

Roasted rump of lamb with cinnamon butter, pomegranate and fine beans
Fillet of wild sea bass with spinach and coriander timbale, curried mussel sauce, pilaf rice
Roasted beef sirloin, baby onions, mushroom puree, spring cabbage and brandy sauce

All mains are served with seasonal vegetables and pomme duchesse

DESSERTS

Belgium chocolate brownie with orange and Cointreau panna cotta and red fruit salad
White chocolate mousse with poached peach and candied lime zest
Pistachio custard tart with fresh strawberries

COFFEE AND PETITS FOURS (£5 SUPPLEMENT)

his menu is for a minimum of 6 people and is inclusive of service, crockery and cutlery The whole party is required to choose the same starter, main and dessert (Special dietary requirements can be catered for separately) Travel cost may apply depending on location. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.