

Roe A La Carte Menu

We can provide the following Private Dining experience for Corporate or Private events.

3-course menu from £65 inc vat, 2 choices

4-course menu from £75 inc vat to include Amuse Bouche, 2 choices

To include:

chef on-site and staff to serve
 crockery
 cutlery
 napkins
 cleaning of kitchen after use

Amuse Bouche

Bacon maple and cheddar scone
 Chestnut mushroom truffle tart
 Stilton caramelised red onion filo tart
 Curried pumpkin veloute
 Salmon mousse on pumpernickel
 Salt cod brandade, tartare sauce

To Start

Bread: daily baked selection

Pesce Fritto Misto: squid, octopus, prawns, raddichio, aioli

King Scallops: pan fried, black pudding, apple cream sauce (G/F)

Goats Cheese Mousse Mille Feuille: minted goats cheese parfait, beetroot and almond cracker, beetroot ketchup, candied walnut crumb (**Salon Culinare Award Wining**)

Mascapone Salmon Roulade: rocket salad, lemon verbena oil (G/F)

Grilled Artichoke: pecorino, pan fried red onion, basil oil

Crab Ravioli: thermidor sauce

Roast Beetroot: star anise maple glaze carrots, mint soya yoghurt, endive (VG, D/F, G/F)

The Main

Beetroot Wellington (VG): chickpea, steamed hispy cabbage, fondant carrot bubble and squeak

Roast Chicken Supreme: parmesan mash, French beans, wild mushroom and tarragon creamed sauce

Aged Rib Eye 300gr - supplement £8: porcini puree, hand cut chips, choice of red wine jus, cafe de paris butter, peppercorn sauce or sauce Diane, steamed savoy

Barbury Duck – supplement £4: plum sauce, pickled blackberry, steamed mini broccoli floret, dauphinoise potato

Monkfish Tagine: opulent tomato sauce, coriander new potatoes

Pheasant: pan fried breast, heritage beetroots, kale, boulangerie potato

Green Risotto (V): gardens peas, leek, mint, tender stem broccoli, taleggio

Desserts

Pithivier, chocoalat, frangipane

Sticky Toffee Pudding: butterscotch sauce, honeycomb, vanilla ice cream

Strawberry Mille Feuille: pimms mint glaze

Grilled Pineapple: rum chill syrup, vanilla ice cream (G/F)

Coconut Marquise (VG): coconut and dark chocolate, (D/F, G/F)

Limoncello Tart: Cornish clotted cream

Mint Chocolate Torte: candied walnut, orange glaze (G/F)

Cheeseboard: long clawson stilton, cave aged cheddar, ash goats cheese, taleggio, artisan crackers, truffle honey

