

# Otto's

## PRIVATE DINING MENU 2024 MAIN DISHES CARVED TABLE SIDE

Available for groups between 12-20 people  
Please choose one menu for the whole group, excluding dietary requirements

### BEEF MENU £120 PER PERSON

#### **Trio de Saint Jacques en Croute Sauce Homardine**

Trio of King Scallops baked in the Shell, Native Lobster Bisque

Optional Supplement : 10g Oscietra Caviar - £35 supplement / 10g Beluga Caviar - £85 supplement

#### **Chateaubriand de Bœuf Simmental, Sauce au Poivre**

Chateaubriand of Simmental Beef Fillet, Peppercorn Sauce, Dauphinoise Potato, Green Beans

*Optional Supplement : Seared Foie Gras Flambeed with Grand Marnier £20*

#### **Tarte Tatin Flambée au Calvados**

Tarte Tatin Flambeed with Calvados

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### LAMB MENU £130 PER PERSON

#### **Trio de Saint Jacques en Croute Sauce Homardine**

Trio of King Scallops baked in the Shell, Native Lobster Bisque

*Optional Supplement : 10g Oscietra Caviar - £35 supplement / 10g Beluga Caviar - £85 supplement*

#### **Gigot d'Agneau de Lait des Pyrénées en Croûte, Jus au Romarin et Thym**

Pyrenees Lamb is considered the best Lamb

Leg of Milk Fed Pyrenees Lamb Wellington, Rosemary and Thyme Jus

*Optional Supplement : Seared Foie Gras Flambeed with Grand Marnier £20*

#### **Tarte Tatin Flambée au Calvados**

Tarte Tatin Flambeed with Calvados

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### SUCKLING PIG MENU £115 PER PERSON

#### **Trio de Saint Jacques en Croute Sauce Homardine**

Trio of King Scallops baked in the Shell, Native Lobster Bisque

*Optional Supplement : 10g Oscietra Caviar - £35 supplement / 10g Beluga Caviar - £85 supplement*

#### **Cochon de Lait Forestière**

Roast Boned Suckling Pig, Red Wine and Wild Mushroom Sauce

*Optional Supplement : Seared Foie Gras Flambeed with Grand Marnier £20*

#### **Tarte Tatin Flambée au Calvados**

Tarte Tatin Flambeed with Calvados

All prices include VAT. An optional 12.5% service charge will be added to your bill