



**NOEL'S**

BAR & RESTAURANT

GROUP DINING  
MENU 2

S U M M E R S E A S O N

## SUMMER GROUP DINING MENU 2

3 COURSES £70

### STARTERS

**Soup of the Day** (VE) (GF available)  
Home-made bread

**Caprese Salad with Fresh Burrata** (V) (GF available)  
Fresh heritage tomatoes, crostini, basil, olive oil

**Spicy Tempura Prawns**  
Fresh mango & chilli salad, sweet chilli sauce

**Pan-fried Octopus**  
Tabbouleh salad made with bulgur wheat, tomatoes, parsley, mint & lemon zest

**Wild-caught Scallops** (GF)  
Grilled artichokes, caviar, black garlic gel, parsley oil

**Braised Beef Croquettes**  
Parmesan sauce, fresh rosemary, Parmesan

### MAIN COURSES

**Tagliatelle Burrata** (V) (GF available)  
Cherry tomato sauce, fresh burrata

**Half Lobster Thermidor** (GF)  
Mixed salad, chipped potatoes

**Charcoal-grilled Lamb Rump** (GF)  
Potato fondant, carrot purée, mint & vinegar gel

**Slow-cooked Chicken Breast** (GF)  
Potato fondant, grilled asparagus, Gorgonzola sauce

**28 Days Aged Aberdeen Angus Fillet Steak** (10oz) (GF available)  
Chipped potatoes, grilled tomato, peppercorn sauce

**Tagliolino with Fresh Lobster** (GF available)  
Half lobster, lobster & brandy bisque, king prawns, cherry tomatoes

**Grilled Whole Seabass** (GF)  
Mixed salad, chimichurri sauce

### DESSERTS

**Warm Chocolate Fondant** (V)  
Vanilla ice-cream, fresh berries

**Noel's Cheesecake** (GF available)  
Pistachio & white chocolate, Italian meringue, pistachio crumb

**Italian Ice-cream/Sorbet Selection** (V/VE) (GF available)  
(Choose three scoops of vanilla, chocolate, strawberry, Ferrero Rocher Ice cream. Lemon, raspberry or mango sorbet)

**Italian Cheese Selection** (GF available)  
Served with crackers, nuts & honey

**Dark Chocolate Bombe** (VE)  
Chocolate sponge, coconut cream, passionfruit purée, fresh berries, berry caviar

INSPIRED MEDITERRANEAN CUISINE

All dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan