

The Park

PRIVATE DINING MENUS

SNACKS ON ARRIVAL

'The Park' bar nuts (vg)

Nocellara del Belice olives (vg)

CANAPES £5.00P/P

Bruschetta of Ricotta

with roasted grapes & walnuts (v)

Mushroom Arancini

with truffle mayonnaise (v)

ALL MENUS INCLUDE OUR HOUSEMADE MONKEY BREAD AND BUTTER

MENU A - £65P/P

Tuscan Ribollita (vg)

*seasonal vegetable, butterbean
and char-grilled sourdough soup*

Roast Filet of Hake

scarola, pine nuts & oregano

Baked New York Cheesecake (v)

Selection of 'Canton' Teas and 'Extract' Coffee

MENU B - £77.50P/P

Tuna Carpaccio

with spiced citrus dressing (v)

Chicken Pot Pie

sautéed cavolo nero with chili & garlic

Classic Tiramisu (v)

Selection of 'Canton' Teas and 'Extract' Coffee

MENU C - £87.50P/P

Vitello Tonnato

anchovy mayonnaise, caper berries and rocket

Josper-grilled Marinated Swordfish

sweet corn & bacon succotash

Key Lime Pie (v)

Selection of 'Canton' Teas and 'Extract' Coffee

MENU D £99P/P

Housemade Lobster Ravioli,

with tomato compote & dill oil

Rump of Lamb

with courgettes, datterini tomatoes and pesto

'Diner Style' Apple Pie (v)

served with whipped cream

Selection of 'Canton' Teas and 'Extract' Coffee

SAVOURY COURSE OF AGED PARMESAN, HONEYCOMB & ENDIVE AT £15.00 PER SERVING.

The entire party must select the same menu · Please ask us for vegetarian and vegan menu options

A discretionary service charge of 15% will be added to your bill · Includes 20% VAT

Please inform us of any food allergies or intolerances before ordering · Our fish is responsibly caught from sustainable sources · (v) vegetarian (vg) vegan



**PRIVATE DINING
REDUCED A LA CARTE MENU**

£85 P/P

SNACKS ON ARRIVAL

'The Park' bar nuts (vg)

Nocellara del Belice olives (vg)

OUR HOUSEMADE MONKEY BREAD AND BUTTER

GUESTS TO CHOOSE FROM THE FOLLOWING OPTIONS ON THE DAY:

APPETIZERS

Steak Tartare

with sourdough toast

Tuna Carpaccio,

spiced citrus dressing

Marinated Artichoke Salad

with butter beans, lemon and ricotta (v)

ENTREES

Chicken Pot Pie

cavolo nero

Roast Filet of Hake

scarola, pine nuts & oregano

Wild Mushroom Risotto

rocket salad

DESSERTS

Ice Cream Cookie Sandwich

Brooklyn Blackout Cake

Fresh Fruit and Sorbet

Selection of 'Canton' Teas and 'Extract' Coffee

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