

GALLEY

PRIVATE DINNER

SAMPLE MENU

£75pp

Reception

Sparkling wine

+

Canapés

Starter

Hand-picked Cornish Crab crostini, smoked garlic aioli, confit tomatoes

Hereford Beef Carpaccio, wild mushrooms, beef jelly, pistachio, parmesan

Burrata, roasted vine tomatoes, aged parmesan pesto, toasted focaccia

Main Course

Roasted Cornish Hake chorizo, chickpeas, tomatoes, coriander

Pan-fried Sea Bass gnocchi, peas, courgettes, wild mushrooms, truffle oil

British Sirloin Steak on the bone, cimichurri, truffle infused chips

Dessert

White Chocolate Panna Cotta, passion fruit, honeycomb, blackberries

Salted Caramel Tart, green tea ice cream, chilli & hazelnut praline

+

Filtered water, Tea, Coffee

Please inform your waiter of any allergies before ordering.
Vegetarian dishes can be provided upon request.
A 12.5% discretionary Service Charge will be added to your bill.