



AUTUMN/WINTER
SEASON

GROUP DINING MENU 2

AUTUMN/WINTER GROUP DINING SET MENU 2

3 COURSES £70

STARTERS

Home-made Soup
(VE) (GF available)
Toasted home-made bread

Golden Fried Polenta (VE)
Ripe beef tomatoes, sweet
onion & fresh parsley,
finished with extra virgin
olive oil and served over
crisp polenta

**Burrata with Fresh
Black Truffle** (GF available)
Butternut squash carpaccio, black
truffle shavings, tartufo salsa,
crostini

Confit Duck Croquettes
Crispy confit duck, potato &
carrot croquettes, served with a
rich cranberry & port sauce

Pan-fried Scallops (GF)
Rich thermidor sauce, salmon
roe, parsley crisp

Pan-fried Octopus (GF)
Served with golden lentil purée
and sweet, slow-cooked red
wine shallots

MAIN COURSES

**Porcini Mushroom & Truffle
Risotto** (GF, V or VE available)
Silky risotto with wild porcini
mushrooms, fresh black truffle, garlic,
white wine & Parmesan

Pan-fried Fillets of Seabass (GF)
Creamy saffron sauce, capers,
mussels, green beans

Linguine with Fresh Lobster (GF available)
Half a fresh lobster and succulent king
prawns with cherry tomatoes, tossed
through linguine in a rich lobster &
brandy bisque

Corn-fed Chicken Supreme (GF)
Fondant potato, wild mushroom
& baby onion jus, buttered spinach

**10 Hours Slow-cooked Shank of
Lamb** (GF)
Mashed potatoes, carrots, red
wine jus

35-day Dry-aged Fillet Steak
(8oz) (GF available)
Sliced fillet steak, served with
crispy skin-on fries and grilled
tomato

DESSERTS

Noel's Original Cheesecake
Pistachio and white chocolate
cheesecake with pistachio
dacquoise & pistachio crumb

Warm Chocolate Fondant (V)
Molten chocolate fondant, fresh
berries, berry coulis, vanilla ice
cream

Chocolate Brownie (VE) (GF)
Rich chocolate brownie, sweetened
with dates, served with dark
chocolate sauce & vegan pistachio
ice cream

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

**Italian Ice-cream/Sorbet
Selection** (V/VE) (GF available)
Please ask for flavours

Pear & Vanilla Tart (V)
Delicate pear tart with a
smooth vanilla cream, gently
spiced with fragrant cardamom

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