

# Home, House

## PRIVATE DINING

£60

### MENU A

London Cure salmon yuzu crème fraîche, avruga caviar,  
heritage radishes, asparagus, quail egg

†††

Cotswold white chicken supreme, herb mashed potatoes,  
spring baby vegetables, chicken jus

†††

Vanilla panna cotta, summer berries, basil

*Add cheese course £12pp supplement  
(replace dessert for cheese - £4pp)*

Cheese selection, chutney,  
quince jelly, biscuits

†††

Tea or filter coffee, petit fours

# Home, House

## PRIVATE DINING

£70

### MENU B

Burrata, Isle of White tomatoes, basil pesto

†††

Miso cod, soy glazed bok choy, charred broccoli,  
shiitake mushroom

†††

Lemon tart, raspberry textures

*Add cheese course £12pp supplement  
(replace dessert for cheese - £4pp)*

Cheese selection, chutney,  
quince jelly, biscuits

†††

Tea or filter coffee, petit fours

# Home, House

## PRIVATE DINING

£80

### MENU C

Aubrey's grass-fed beef carpaccio, aged parmesan, capers,  
balsamic pearls, wild rocket

†††

Pan-seared halibut, grilled courgette, cherry tomatoes,  
ezme paste saffron potatoes, sauce vierge

†††

Sherry trifle

*Add cheese course £12pp supplement  
(replace dessert for cheese - £4pp)*

Cheese selection, chutney,  
quince jelly, biscuits

†††

Tea or filter coffee, petit fours

# Home, House

## PRIVATE DINING

£90

### MENU D

Spiced tuna tartare, seeded cracker, crème fraîche,  
spring onion, sesame seeds



Grass-fed fillet of beef, sweet potato purée, asparagus,  
truffle crumb, red wine jus



Salt caramel and hazelnut Chocolate finger,  
hazelnut ice cream

*Add cheese course £12pp supplement  
(replace dessert for cheese - £4pp)*

Cheese selection, chutney,  
quince jelly, biscuits



Tea or filter coffee, petit fours

# Home, House

## PRIVATE DINING

*Vegan*

**£60**

Roasted carrot, hummus and dukkha, carrot top pesto <sup>VG</sup>



Miso glazed aubergine, spiced cucumber salad,  
harissa spiced nuts <sup>VG</sup>



Strawberry fool <sup>VG</sup>



Tea or filter coffee, petit fours