

Veuve Clicquot Private Dining Room



SAMPLE DINNER MENU @ £55

Amuse Bouche

Oloroso's Own Smoked Salmon
Smoked to our own recipe using Oloroso Sherry & Aged Rum,
with Buttered Brown Bread, Capers & Lemon

Tandoori Quail
with Tamarind Broth

Warm Ratatouille Tart
with Olives, Mozzarella, Rockette & Herb Oil

Braised Rabbit Leg & Confit Beignet
with Fondant Potato, Spring Greens
& Celeriac Puree with a Red Wine Sauce

Seared Sword Fish
served with Crushed New Potatoes, Cold Water Prawns,
Tomato, Chives & an Etupee of Leek

Ribeye Steak
served with House Chips, Rocket & Scallion Salad,
Sauce au Poivre

Shallot Pie
a hot water pastry pie with Braised Shallot filling served with Roast Roots &
Baby Artichoke, Sun Blushed Tomatoes & Goat's Cheese Sauce

Pre Dessert

Creamy Vanilla Rice Pudding
& Jam

Trio of Chocolate
Dark Chocolate & Pear Galette, Milk Chocolate Soup with Coconut Foam &
White Chocolate & Orange Mousse

Selection of Cheese
with Homemade Oatcakes, Grape & Tarragon Chutney

Coffee