

M E N U

17. 10. 2024

Main

LAMB RACK

CREAMED POTATOES, ROASTED BABY
VEGETABLES & A MINT GRAVY

PAN FRIED SEA BASS

SERVED WITH STEAMED & ROASTED RIBBONS OF
CARROT, COURGETTE, PARSNIP
GRATIN POTATO & A BEETROOT CREAM

PEA & MINT RAVIOLI (VEGAN)

VEGAN GREEN PESTO, SUN DRIED TOMATOES,
ASPARAGUS TIPS & FRENCH BEANS

Dessert

APPLE TART TATIN

WITH BLOOD ORANGE SORBET AND TOFFEE SAUCE

CHOCOLATE TRIO TOTE

RASPBERRY COULIS & BERRY COMPOTE

VEGAN RASPBERRY & FRANGIPANE TART

VEGAN ICE CREAM

-Your choice of one main course with one dessert-

SOUTH EAST

LONDON

Chamber of Commerce