



ST. PANCRAS
MEETING ROOMS

PRIVATE DINING MENU

STARTERS

BURRATA (V)

Slow cooked Isle of Wight tomato and olive powder

MINISTRONE FREDDO

Cold minestrone of vegetables with crab crostino

BEEF CARPACCIO

Rocket pesto and 24 months parmesan

MAINS

BAKED ARTICHOKE (V)

Wrapped in puff pastry served with goats' cheese and honey

SALMON FILLET

Roasted fillet served with young fennel and dill

CHICKEN BREAST

Slow roast chicken, peas, girolles and parsley

DESSERTS

VEGAN CHOCOLATE MOUSSE

BUTTERMILK PANNA COTTA AND STRAWBERRY

PECAN TART WITH WHIPPED CRÈME FRAICHE

£45.00

A discretionary 12.5% service charge will be added to the final bill.
A full pre-order with any dietary requirements will be required at least 2 weeks prior to arrival.