

Sommelier's Booth

Packs and Prices

1. £65 per person including aperitif, 3 courses with a matching wine, coffee and service charge:

Starter

English Asparagus, poached duck egg, hollandaise sauce

Main

Grilled Ibaiama pork loin, crushed potato, marinated vegetables, rosemary jus

Desserts

Salted caramel frangipane, crème fraiche sorbet

2. £80 per person including aperitif, 3 courses with a matching wine, coffee and service charge:

Starter

Empanada's

Mini meat & cheese parcels with a selection of jam's chutney and relish

Main

Roasted Argentine 'Hereford' sirloin

28 day wet aged, grass fed

Slow roast garlic, chimichurri, humita, plantain & a selection of sauces

Desserts

'Dulce de Leche' & coffee tart, leche sorbet

3. £100 per person including aperitif, 4 courses with a matching wine, coffee and service charge.

Starter

Empanada's

Mini meat & cheese parcels with a selection of jam's chutney and relish

Middle

English asparagus, poached pheasant egg, hollandaise sauce

Main

Roasted Argentine 'Hereford' sirloin

28 day wet aged, grass fed

Slow roast garlic, chimichurri, humita, plantain & a selection of sauces

Desserts

'Dulce de Leche' & coffee tart, leche sorbet

Wine Pairings

All the wine pairings can be organised to customers likings and different themes can be offered (Australia walkabout, Grill & Wine, Fine Bordeaux, Carnivorous, US road trip, blind tasting etc.).

Availability

Monday-Saturday (excluding brunch and the Meat Up Club dinner). Pack 1 is available on a short notice, packs 2 & 3 has to be booked in advance. No children allowed.

Covers

Nr.1 booth up to 5 people. Could be extended to 6-7 people and we would use a bigger booth Nr. 6 or 7

Presentation

During the dinner sommeliers would use trolley to present, open, decant, Coravin and pour the wines in front of the table.

