



Floridita

Canapé Menu

We welcome you to select your own combination of 10 canapés for £30.00 per person.

Should you wish to order an alternative amount, these will be charged at £3.00 per canapé.

- Langosta Cocktail (Fresh lobster) with quails egg
- Spiced quails scotch egg, tomato salsa
- Mini avocado & coriander tortilla wraps (v)
- Smoked cods roe purée with caviar
- Tomato & lime salsa with Roquefort cheese (v)
- Yellow-fin tuna & spring onion tartar, rye bread
- Carpaccio of Argentinean beef, Manchego & rocket
- Crispy crab cakes with corn relish
- Deep fried suckling pig, bacon & sage
- Red snapper fish cakes, tomato chutney
- Waxy potato & onion tortilla (Spanish omelette) (v)
- Char coal grilled chicken Caesar 'en crouete'
- Warm goats cheese & Parmesan tartlet (v)
- Mini beef & chorizo (Cuban hamburger)
- Smoked salmon with jalapeño crème fraiche
- Crostini with anchovies, roast peppers & mozzarella
- Smoked duck, green beans & sesame
- Grissini, Prosciutto & cream cheese
- Marinated chicken skewers, honey & sesame
- Deep fried spinach & Swiss cheese pancake (v)

Dessert Canapés

- Mini dark chocolate brownies
- Lemon Meringue tart
- Bit size fruit Pavlova's
- Mini fresh fruit skewers

The Floridita Menu

Dinner menu November 08

'Pao de queijo' (Traditional Brazilian warm cheese breads) & olives
Standard offering to all & free.

N.B This pre-dinner gesture is to be served only after taking the food order, as not to deter our guests from having an appetizer.

Should a guest request for more or a second service of either bread or olives a cover charge of £2.00 must be applied., per cover! A micro button must be implemented, as well as the FOH team with full understanding of this procedure.

Appetizers:

- Guinea fowl, pigeon & cashew galantine £8.50
Sour orange dressing & confit tomatoes
- Stuffed piquillo peppers, soft cheese & anchovies £ 8.00
Hot sauce & shaved parmesan
- Deep fried cured ham & cream cheese croquette £8.00
Spiced tomato sauce, jalapeno & lime aioli and rocket
- Warm spinach, red onion & feta tartlet (v) **£ 7.75**
Dressed leaves
- 'Rope Vieja' of confit duck £7.75
Poached egg & jalapeño crème fraiche
- Pickled spiced mackerel, octopus & shrimps £8.50
Mango & soft herb salad
- 'Pata Negra', confit tomatoes & pickles £12.50
Cured ham from the Iberian black hoofed pig
- Snapper ceviche, coconut & lime £8.75
Chicory & rocket salad
- Avocado, palm heart & orange salad (v) £7.50
Red onion mojo
- Char-coal grilled Lobster
Garlic & parsley butter - half **£16.50** / whole £30.00

Salads:

- Mixed salad, olive oil & lime juice £5.50
- Beetroot, boiled egg & feta cheese £6.50
- Tomato, red onion & basil £5.50
- Caesar salad with Ortiz anchovies £6.50

Soups:

- **Cream of sweet-corn bisque £8.50**
Tiger prawns & cilantro butter
- **Sweet potato & pumpkin (v) £6.50**
Garbanzo beans & celery

Lobster:

- **Char-coal grilled £30.00**
Garlic & parsley butter
- **L'Armoricaïne £34.00**
Sautéed with fresh tomatoes, tarragon and cognac
- **Thermidor £35.00**
Baked with button mushrooms, white sauce & parmesan

Steaks – Naturally reared grass-fed Argentine beef, aged for 28 days

- **'Picanha' – A Brazilian style cut of beef taken from the rumps 'cap'. £19.75**
Served with a bacon farofa and chimichurri relish
- **Char-coal grilled rib-eye £21.00**
Saffron, mustard & black pepper butter
- **Roast 'Aberdeen Angus' Chateaubriand £29.00 per person**
Watercress, Béarnaise sauce & potato gratin
(A dish to share – minimum 2 people)

Main courses:

- **Spit-roast suckling pig £19.00**
Garlic, lime & oregano mojo
- **Grilled fillet of 'gilt-head' sea bream £18.00**
Pisto Manchego & hot butter sauce
- **Roast rack of Cornish lamb £22.50**
Cuban Plantian Fufu and mint salsa
- **Mozzarella, aubergine & basil quesadilla (v) £15.50**
Sour cream & salsa cruda
- **Beef & chorizo frita £13.75**
Cuban hamburger
- **Pan fried fillet of Loch Duart salmon £16.50**
Wilted winter wilted greens, Mussels & white wine
- **Winter wild mushroom & soft herb risotto (v) £15.50**
Parmesan & crispy parsley
- **Char-coal grilled chicken breast (free range) £18.50**
Sautéed courgettes with pine-nuts & raisins

Dishes to share for two or more: (prices per person):

- **Whole roast chicken, garlic & thyme** (free range) £19.50
Cuban style accompaniments
- **Argentinean Aberdeen Angus Chateaubriand** (aged for 28 days) £29.00
Watercress, Béarnaise sauce & potato gratin
- **Whole slow-roast suckling pig, baked apples & cranberries** £60.00
(For 4 persons & 48 hours notice required)

Side dishes:

- Cuban black beans (v) £3.75
- Mixed leaf, olive oil & lime juice £4.00
- Tostones fritters & garlic dipping sauce (deep fried plantain) (v) £3.50
- Tomato, red onion & basil salad £3.75
- Steamed rice (v) £3.50
- Caesar salad & Ortiz anchovies £4.50
- Moros & chistinos (black beans & rice) £3.75
- Potato chips (v) £4.00
- Wilted spinach (v) £3.75
- Roast pepper, onion & courgette sofrito (v) £3.75
- Buttered mashed potatoes (v) £3.75
- Grilled field mushrooms, garlic & chorizo £4.00
- **Pao de Queijo (Traditional warm cheese breads)** £2.00

Desserts:

- **Dessert Selection Plate** £9.50
Chocolate cake 'tres leches', Coconut 'marquise' & vanilla crème brulee
- **Chilled tapioca, cinnamon & vanilla pudding** £6.50
Dark chocolate Ice-cream
- **Hot Sticky banana & toffee pudding** £7.00
Carmel & rum sauce with clotted cream
- **Baked vanilla & lemon cheese cake** £6.50
Passion fruit sauce
- **Bitter dark chocolate & coffee tart** £6.50
White chocolate ice-cream
- **Coconut crème caramel** £6.50
Crème fraiche & brandy snap
- **Fresh fruit plate with Acai sorbet** £7.50
Short bread & berries
- **Manchego** (18 month) Taleggio, Roquefort cheeses £8.50
Quince jelly

Crostini with Pickled Anchovies
£2.25

Char Grilled Artichokes & Parmesan (v)
£3.00

Hot

'Pao de queijo'
(Traditional warm cheese breads) £2.50

Hot Spit Roast Suckling Pig, fresh lime
£4.00

Tostones Fritter with Garlic Dipping Sauce
£2.50
(Deep fried plantain) (v)

Potato Chips (v)
£3.50

Mini Spicy Chorizo Sausages
£4.50
with Chestnut Honey



Floridita

'My Daiquiri at El Floridita, my Mojito at La Bodeguita'

Ernest Hemingway

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A discretionary service charge of 12½% maybe added to your bill

COCTELES CLASICOS CUBANO

Daiquiri no.1 £8.00

Havana Club Añejo Blanco shaken or blended, with fresh lime juice and sugar syrup

Daiquiri no.2 £8.00

Havana Club Añejo Blanco shaken or blended, with fresh lime juice, sugar syrup, a dash of orange and a dash of curacao

Daiquiri no.3 - B. Orbon £8.00

Havana Club Añejo Blanco shaken or blended, with fresh lime juice, sugar syrup, a dash of grapefruit and a dash of maraschino

Daiquiri no.4 - Floridita £8.00

Havana Club Añejo Especial shaken or blended, with fresh lime juice, sugar syrup and a dash of maraschino

Daiquiri no.5 £8.00

Havana Club Añejo Blanco shaken or blended, with fresh lime juice, grenadine and a dash of maraschino

Hemingway Special £8.50

Havana Club 3yrs shaken or blended with fresh grapefruit juice, maraschino and fresh lime juice

A discretionary service charge of 12½% maybe added to your bill

COGNAC

Chateau du Plessis XO	£12.25
Hennessy Fine	£8.75
Ragnaud Sabourin No.10	£11.25
Maxime Cigar Reserve	£13.25
Hennessy XO	£27.75
Ragnaud Sabourin No.35	£22.75
Martell Cordon Blue	£24.75
Hennessy Paradis	£60.25

ARMAGNAC

Baron Sigognac VSOP	£6.25
Marquis XO	£9.75

CALVADOS

Camut 12yo	£12.25	
Perignault 1978		£13.25
Lemorton 25yo	£17.25	
Lemorton 1955		£26.25

A discretionary service charge of 12½% maybe added to your bill

Eats with drinks'
Recommended 2-3 per person

Cold

Marinated Olives (v) £2.75

Roast Salted Almonds (v) £3.50

Tortilla de Papas

£2.50

(Potato & Onion Omelette) (v)

Crispy Pork Skins £2.75

Bushmills	£6.25
Powers	£7.25
Compass Box Asyla	£7.75
Compass Box Juvenile	£8.25
Compass Box Orangerie	£8.25
Compass Box Eleuthera	£9.25
Compass Box Hedonism	£12.25
Chivas 18yo	£12.75
Johnnie Walker Gold	£13.75
Middleton Rare	£25.25
Johnnie Walker Blue	£27.75

MALT WHISKY

50ml

Dalwhinnie 15yo	£8.75
Talisker 10yo	£9.25
Glenfiddich 15yo	£10.25
Auchentoshan 3 wood	£11.25
Ardbeg	£11.25
Bowmore Darkest	£11.25
Glenmorangie 12yo Portwood	£11.25
Lagavulin 12yo	£11.75
Macallan 10yo	£12.25
Glenmorangie 15yo	£12.25
Oban	£12.25
Laphroaig 10yo	£13.75
Glenfiddich 21yo Rum Finish	£13.75
Glenlivet 18yo	£13.75
Lagavulin 16yo	£13.75
Macallan 25yo	£30.25

BRANDY

50ml

Romante Solera	£5.75
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Mulata	£8.00
Havana Club 7yrs shaken or blended with fresh lime juice, crème de cacao and sugar	

Mojito Criollo	£8.00
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Havana Club Añejo Blanco muddled with fresh lime juice, mint and sugar syrup. Topped with soda

Cuba Libre	£8.00
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Havana Club Añejo Especial muddled with lime and topped with Coca Cola

Mary Pickford	£8.50
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Havana Club Añejo Blanco shaken with fresh pineapple, grenadine and maraschino

Nacional	£8.00
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Havana Club Añejo Blanco shaken with apricot brandy, fresh lime juice and sugar syrup

Presidente	£8.00
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Havana Club Añejo Especial stirred with sweet vermouth and orange curacao

All spirits are served in 50ml measures

COCTELES NUEVO CUBANO

Cosa Nuestra	£8.00
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Havana Club Añejo Especial and vintage port, stirred with maple syrup and a dash of apple juice

Fuego Manzana	£8.00
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Havana Club Añejo Blanco shaken with fresh lime juice, green apple puree and chilli sugar

Mocha Mulata £8.00
Chocolate infused rum blended with fresh lime juice,
crème de cacao and illy coffee liqueur

Raspberry Mulata £8.00
Chocolate infused rum blended with raspberry puree,
crème de cacao and fresh lime juice

Bitter Orange Mojito £8.00
Havana Club Añejo Blanco muddled with fresh mint,
fresh lime juice sugar syrup and orange juice, topped
with campari

Passionfruit and Vanilla Mojito £8.00
Havana Club Añejo Blanco and Vanilla liqueur muddled
with fresh mint, lime juice, passionfruit puree and vanilla
sugar syrup

All prices are inclusive of VAT charged at the standard rate of 17.5%

Mango & Mint Daiquiri £8.00
Havana Club Añejo Especial blended with mango
puree, fresh mint, sugar syrup & lime juice

Cherry & Vanilla Daiquiri £8.00
Havana Club Añejo Blanco and cherry brandy, blended
with cherry puree and vanilla liqueur

Cuban Manhattan £8.00
Havana Club 7yo stirred with sweet & dry vermouths
and Angostura bitters

Tobacco Old Fashioned £8.00
Havana Club 7yo stirred with tobacco infused rum,
sugar syrup and bitters

Beefeater £5.75
Bombay Sapphire £5.75
Plymouth £5.75
Hendricks £6.25
Millers £7.25
Tanqueray 10 £9.25

VODKA 50ml

Kettel 1 £6.25
Stolichnaya £7.25
Stolichnaya Gold £7.75
Belvedere £7.75
Grey Goose £8.25

**BOURBON & 50ml
AMERICAN /CANADIAN WHISKEY**

Rittenhouse rye £5.75
Canadian Club £6.25
Jim Beam Black £6.75
Pikesville Rye £7.25
Makers Mark £7.25
Wild Turkey 101 £7.25
Lot 40 £7.75
Blantons £7.75
Old Rip Van Winkle 10yo £8.75
Wild Turkey Rye £8.75
Eagle Rare 10yo £10.25
Elmer T Lee £10.75
Evan Williams Single Barrel Bourbon £11.75
Wild Turkey Rare Breed £11.75
Canadian Club Sherry Cask £12.75
Van Winkle Rye 13yo £13.25
Blantons Gold £13.25
Old Rip Van Winkle 15yo £13.75
Eagle Rare 17yo £15.25
Sazerac Rye 18yo £15.25
Pappy Van Winkle 20yo £22.75
George T Stag £25.25
Evan Williams 23yo £30.25

BLENDS/IRISH 50ml

Smirnoff Pot Still	£5.75
Tanqueray	£5.75
Johnnie Walter Black Label	£5.75
Woodford Reserve	£5.75
Cuervo Tradicional	£5.75
Sagatiba Cachaca	£5.75
Martell Noblige	£5.75
Baron de Sigognac	£5.75
Camut 6 yo Calvados	£5.75
	£5.75

Chicago Flip	£8.00
Havana Club Añejo Blanco and vintage port shaken with egg yolk and sugar syrup, served straight-up	
Cuban Spiced Martini	£8.00
Havana Club Añejo Blanco and Apricot Brandy shaken with pineapple and lime juice, muddled pineapple, honey and cracked black pepper	

All prices are inclusive of VAT charged at the standard rate of 17.5%

SPIRITS LIST - 50ml

TEQUILA / SOTOL

50ml

Blanco

Gran Centenario Plata	£6.25
Corralejo Blanco	£8.25
Herradura Blanco	£8.25
Tapatio Blanco	£8.75
Don Julio Blanco	£11.25

Rested

Cuervo 1800	£7.25
Gran Centenario Reposado	£6.75
Sauza Hornitos	£7.25
Patron Reposado	£8.75
Sotol Reposado	£9.25
Tapatio Reposado	£9.75
Corralejo Reposado	£10.25
Herradura Reposado	£10.25
Don Julio Reposado	£13.25

Aged

Cuervo 1800	£8.25
Patron Anejo	£9.25
Sotol Anejo	£11.25
Gran centenario Anejo	£9.25
Herradura Anejo	£11.25
Corralejo Anejo	£12.25
Tapatio Anejo	£12.25
El Tesoro Anejo	£12.75
Herradura Antiguo	£13.25
Don Julio Anejo	£14.25
Cuervo de Familia	£16.25
El Tesoro Paradiso	£22.75
Tapatio Famillia Reserve	£36.25

GIN

50ml

All spirits are served in 50ml measures

COCTELES CLASICOS INTERNACIONALES

Bellini	£11.00
Champagne stirred with peach puree	
Derby Cocktail	£8.00
Woodford Reserve shaken with fresh grapefruit juice and sugar syrup	
Caipirinha	£8.00
Sagatiba Cachaca muddled with limes and sugar	
Champagne Cocktail	£11.00
Martell cognac, bitters and sugar lengthened with champagne	
Champagne Cobbler	£11.00
Pineapple muddled with lemon, orange and maraschino, lengthened with champagne	
Cosmopolitan	£8.00
Ketel Citroen shaken with Cointreau, lime and cranberry juice	
Dark and Stormy	£8.00
Gosling's rum soured with lime juice and lengthened	

with ginger beer

French 75 £11.00
Tanqueray shaken with lemon and sugar, topped
with champagne

Brandy Crusta £8.00
Cognac, cointreau and maraschino shaken with lemon
juice, bitters and sugar syrup, served straight-up, in a
sugar crusted glass

All prices are inclusive of VAT charged at the standard rate of 17.5%

Mai Tai £8.00
Havana Club Añejo Blanco, Especial and Gosling's rums
shaken with pineapple, curacao, lime and orgeat

Manhattan £8.00
Woodford Reserve stirred with Vya vermouth and bitters

Margarita £8.00
Cuervo Tradicional shaken with triple sec and fresh
lime juice

Old Fashioned £8.00
Woodford Reserve stirred with bitters and sugar

Sazerac £8.00
Woodford Reserve shaken with sugar and peychaud
bitters, served in an absinthe tainted glass

Whisky Daisy £8.00
Scotch Whiskey shaken with lemon juice, sugar syrup
and a splash of grenadine

Blood and Sand £8.00
Scotch Whiskey shaken with sweet vermouth, cherry
brandy and orange juice

Sour £8.00
Your choice of spirit shaken with sugar syrup, fresh
lemon juice and a touch of egg white

Negroni £8.00
Tanqueray Gin stirred with Campari and sweet vermouth

Rye Re-fashioned £18.25
Sazerac Rye 18yo stirred with bitters and sugar

The Margarita

Rested Margarita £9.25
Gran Centenario Reposado shaken with Cointreau and
fresh lime juice

Aged Margarita £15.25
Jose Cuervo 1800 shaken with Cointreau and
fresh lime juice

NON-ALCOHOLIC/SOFT DRINKS

Virgin Apple Mojito £4.75
Mint muddled with fresh lime and apple juices, sugar
syrup, topped with soda

Mango & Ginger Fizz £4.75
Mango puree shaken with fresh lime juice and sugar
syrup, topped with ginger beer

Batido de Mango £4.75
Mango puree blended with milk and sugar syrup

BEERS AND SOFT DRINKS

Cubanero	£3.65	
Juices		£2.00
Fentiman's ginger beer	£2.25	
Coke/Diet Coke/Lemonade/Tonic	£2.00	
Bottle Mixers; Lemonade/Slim line tonic		£2.00
Belu Mineral water Glass		£1.75
Belu Mineral water Bottle	75CL	£3.25

POURING SELECTION

50ml

Havana Club Añejo Blanco	£5.75
Havana Club Añejo Especial	£6.25
Havana Club 7 yo	£7.25
Myers	£5.75

Barrel Strength Mojito Criollo £17.00
Havana Club Barrel Strength rum muddled with fresh lime juice, mint and sugar syrup. Topped with soda

Sidecar £8.00
Martell shaken with Cointreau and fresh lemon juice

All spirits are served in 50ml measures

The Martini

Millers Martini £13.25
Martin Millers gin stirred with dry vermouth

No.10 Martini £18.25
Tanqueray 10 gin stirred with dry vermouth

The Other Martini

Grey Goose Martini £13.25
Grey Goose vodka stirred with dry vermouth

All spirits are served in 50ml measures

The Manhattan

The Big Apple Manhattan £12.25
Eagle Rare 10yo stirred through with sweet Vermouth and a splash of orange bitters

Van Winkle's Manhattan £18.25
Old Van Winkle 15yo stirred through with sweet Vermouth and a splash of orange bitters

The Old Fashioned

Rip Re-fashioned £12.25
Old Rip Van Winkle 10yo stirred with bitters and sugar

COCTELES NUEVO INTERNACIONAL

Apple Manhattan £11.00
Woodford Reserve stirred with apple liqueur and sweet vermouth. Served straight-up

Blackberry Julep £8.00
Cognac and blackberry liqueur churned with lemon juice, sugar syrup and fresh blackberries

Apple-jack Sidecar £8.00
Calvados and cognac shaken with cointreau, sugar syrup and a splash of lemon and pineapple juices, shaken and served straight-up in a Chartreuse rinsed glass

Cherry Flip £8.00
Cherry brandy and cognac shaken with egg yolk and sugar syrup - served straight-up

Riviera Fizz £11.00
Sloe gin, lemon juice and sugar syrup topped with champagne

All prices are inclusive of VAT charged at the standard rate of 17.5%

Cigar Lovers Martini £8.00
Vodka stirred with tobacco infused Lagavulin and sweet and dry vermouths

Vanilla Daisy £8.00
Rye whiskey shaken with home made vanilla sugar syrup, lemon juice and a splash of grenadine

Agave Julep £8.00
Reposado tequila churned with Agave syrup and fresh mint

Rum Crusta £8.00
Havana Club 7yo shaken with Cointreau, maraschino, lime juice and sugar syrup. Served short in a sugar rimmed glass

Bourbon and Peach Smash £8.00
Fresh peach, lemon and mint muddled then smashed with bourbon, crème de peche and sugar syrup

Pisco Punch £8.00
Pisco, lemon juice and honey churned with freshly muddled grapes

Honey Drop £8.00
Havana Club Añejo Blanco and runny honey shaken with lime and orange juices

La Bodeguita Daiquiri £8.00
Havana Club Añejo Especial shaken with fresh mint, lime juice and sugar syrup

Spiced Orchard £8.00
Havana Club Añejo Blanco, spiced rum and Manzana Verde, shaken with apple and lime juices and home made demerara sugar syrup

Vanilla Daiquiri £8.00
Vanilla infused Havana Club Añejo Blanco shaken with vanilla sugar syrup and lime juice

Jenning's Daiquiri £8.00
Havana Club Añejo Blanco shaken with Manzana Verde, home made vanilla sugar syrup and apple and lime juices. Served straight-up

La Piña de Plata £8.00
Havana Club Blanco shaken with muddled cardamom, pineapple and lime juices sweetened with sugar syrup. Served straight-up

All prices are inclusive of VAT charged at the standard rate of 17.5%
PRIMA GRANDES

The Mojito

3yo Mojito Criollo £9.00
Havana Club 3yo Añejo rum muddled with fresh lime juice, mint and sugar syrup. Topped with soda

Anejo Mojito Criollo £10.00
Havana Club 7yo Añejo rum muddled with fresh lime juice, mint and sugar syrup. Topped with soda

All spirits are served in 50ml measures

LA CUNA DEL DAIQUIRI

Caramelo £8.00
Havana Club Añejo Especial and Caramel liqueur shaken with apple and lime juices and sugar syrup



Floridita

Group Christmas Menus 2008

Our group menus at Floridita have been put together to enable us to cater for parties of 12 guests and more, whilst maintaining our excellent levels of service and entertainment.

Our choice menus are available for groups up to a maximum of 22 guests, for parties over this size please scroll down to our set menus.

All our group menus are served with a delicious selection of side dishes.

Should you have any vegetarians or those with dietary requirements then an alternative will be offered.

Group Choice Menus (Maximum Group size of 22 guests)

Group Choice Menu 1

Discounted rate £45.00 - (All evening Mon, Tues and Wed and 7.00pm and earlier Thurs, Fri and Sat)

Standard Price -- £53.00

- Pickled mackerel & octopus escabeche, mango & soft herbs
- Cured ham & cream cheese croquettes, Jalapeño & lime aioli
- Avocado, palm heart & orange salad, red onion mojo (v)

- Pan-fried fillet of Salmon, wilted greens, mussels & white wine
- Spit roast suckling pig, garlic, lime & oregano
- Roast chayote squash & pumpkin, flour gnocchi, Parmesan sauce & Chipotle oil (v)

- Coconut crème caramel, crème fraiche
- Baked vanilla & lemon cheese cake, passion fruit
- Chilled tapioca & cinnamon pudding, dark chocolate sorbet

Followed by coffee & chocolates.

Group Choice Menu 2

Discounted rate £49.00 - (All evening Mon, Tues and Wed and 7.00pm and earlier Thurs, Fri and Sat)

Standard Price -- £57.00

- Snapper ceviche, coconut & lime, chicory & rocket
- Guinea fowl, pigeon & cashew galantine, sour orange mojo
- Warm Spinach, red onion & Feta tartlet, dressed leaves (v)

- Argentinean 'Aberdeen Angus' fillet of beef, Cuban fufu & Chimichurri relish
- Grilled Dorade fillet, pisto Manchego & Olive oil
- Mozzarella, aubergine & basil quesadilla, salsa cruda (v)

- Chocolate cake 'tres leches', roasted figs with Mascarpone cheese
- Sticky banana pudding & rum-toffee sauce
- Manchego (18 month), Taleggio, Roquefort cheeses, quince jelly

Followed by coffee & chocolates.

Set Menus

Please note we are happy to offer all vegetarian guests, or those with specific dietary requirements an alternative. The exact requirements will be needed in advance of the booking. All groups over 23 guests are required to choose one set menu for the entire group.

Set menu 1

Discounted rate £40.00 - (All evening Mon, Tues and Wed and 7.00pm and earlier Thurs, Fri and Sat)
Standard Price -- £48.00

- Guinea fowl, pigeon & cashew galantine, sour orange mojo
- Pan-fried fillet of Salmon, wilted greens, mussels & white wine
- Coconut crème caramel, crème fraîche

Followed by coffee & chocolates.

Set menu 2

Discounted rate £45.00 - (All evening Mon, Tues and Wed and 7.00pm and earlier Thurs, Fri and Sat)
Standard Price -- £53.00

- Warm Spinach, red onion & Feta tartlet, dressed leaves (v)
- Roast rump of lamb, Cuban fufu & mint salsa
- Baked vanilla & lemon cheese cake, passion fruit

Followed by coffee & chocolates.

Set menu 3

Discounted rate £58.00 - (All evening Mon, Tues and Wed and 7.00pm and earlier Thurs, Fri and Sat)
Standard Price -- £62.00

- Fine Scottish smoked salmon, new potatoes & horseradish
- Argentinean 'Aberdeen Angus' fillet of beef, bacon farofa & watercress
- Chocolate cake 'tres leches', roasted figs with Mascarpone cheese

Followed by coffee & chocolates.

Set menu 4

Priced at £80.00 per person at all times.

- Lobster croquettes, rocket guacamole & sour cream
- Argentinean 'chateaubriand', potato gratin & Béarnaise sauce
- Dessert selection - Chocolate cake tres leches, Coconut marquise & vanilla crème brulee
- 18 month Manchego cheese, quince jelly & grapes

Followed by coffee & chocolates.

All our group menus are served with a delicious selection of side dishes.
