

# **The 10 Cases**

## **Private Dining**

Christmas Menu 2017

£40 - 3 Courses

Gratinated Scallop, Cauliflower, Ventreche  
Stuffed Quail, Morcilla, Lentils  
Venison Terrine, Spiced Apple, Toasted Sourdough  
Truffled Parsnip Soup, Hazelnuts

Hake, Saffron & Carrot Risotto, Fennel Salad  
Confit Duck Pastry, Spiced Pear, Winter Vegetables  
Chargrilled Sirloin, Forestiere, Chips, Red Wine Jus  
Turmeric Cake, Chickpea Ragout, Cucumber, Yoghurt

Vanilla Cheesecake, Lemon, Quince  
Pecan Pie, Anglaise  
Chocolate Mousse, Pistachios  
British Cheeses

Inclusive of filtered still & sparkling water & bread  
10% Discretionary Service Charge will be added to the final bill