

Seasonal 3 course menu

Starters (please select one)

Dill and smoked salmon tower topped with a lemon cream cheese topped with smoked oils

Basil and parmesan tart with baby mixed leaf and cresses and slow roasted cherry tomatoes

Beetroot, pumpkin and sweet potato stack with a rich balsamic and herb dressing

Thai style confit of chicken and leek timale with a sweet and sour onion marmalade and

A selection of warm traditional bread rolls

Mains (please select one)

Rosemary scented lamb rump on a fresh baby spinach mash served with glazed carrots and shallots

Roasted loin of cod, monkfish or salmon on a light star anise mash with a pea and red chilli broth finished with tomatoes on the vine

Stuffed chicken supreme filled with a sweetcorn and chilli mousse served with lemon cajun roasted sweet potatoes, baby plum tomatoes on the vine and creamy mushroom veloute

Vegetarian main course alternatives

(please select one)

Warm chargrilled wild mushroom and truffle risotto cake with a watercress and orange salad

Penne pasta with rocket, roasted pine nuts, sun blushed tomato, olive and bococcini mozzarella balls

Puddings (please select one)

Rich dark chocolate and mixed nut tart served with a brandy chocolate cup and a chocolate glaze

French apple tart with strawberries and lavender jelly

Lemon tart with strawberry mascarpone and coffee and petit fours

For bookings or enquiries,
call 020 7940 8322 or
email events@vinopolis.co.uk

No.1 Bank End, London,
SE1 9BU
www.vinopolis.co.uk

