



## Group Dining & Events Set Menu 2 £58pp

Atlantic Shrimp Cocktail *219 kcal*  
*cucumber, melon, Marie Rose sauce*

Gratinated Goats Cheese (V) *654 kcal*  
*Winter leaves, pomegranate, hazelnuts, balsamic dressing*

Black Forest ham & Obatzda *313 kcal*  
*White & red radish salad*

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Seared Cod *285 kcal*  
*Braised cucumber, horseradish sauce*

Redefine Lamb Meatballs 'Konigsberg style' (VG) *432 kcal*  
*spinach, coconut milk, capers, new potatoes,  
grilled spring onions*

260g Angus Ribeye Steak *1433 kcal*  
*Schupfnudeln Sauteed green beans, bacon & peppercorn sauce*

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Seasonal Fruit Crumble (V) *544 kcal*  
*Yoghurt ice cream*

Vegan Hazelnut Praline (VG) *424 kcal*  
*caramelised hazelnuts, hazelnut chocolate mousse, dark chocolate & strawberry bon bon, Chantilly cream*

Apple Strudel (V) *390 kcal*  
*Vanilla Sauce*

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.