

ATRIUM

GROUP & EVENTS MENU





DINNER MENU

£140 / person

*Three-course plated menu including still
and sparkling mineral water*

£220 / person

*Includes a three-course plated menu
with wine pairing*

— Create your own menu - choose 1 dish per section —

STARTER

Burrata salad caramelized figs, chilli crunch, truffle honey **V**

Dill cured smoked salmon horseradish cream, beetroot, dill and apple broth

Duck and chicken terrine hazelnut praline, spiced quince compote, brioche

Portland crab cake gribiche sauce, watercress salad

Wild forest mushroom parfait winter truffle velouté **V**

Beetroot salad salt baked, raw, and pickled **VE**

MAIN

Pan seared turbot fennel fondant, lobster mousse, shellfish bisque, Rossini caviar

Beef Wellington wild mushroom duxelles, olive oil potato puree, jus gras

Coffee glazed aged duck Delica pumpkin, celeriac and truffle boulangère, port jus

Slow roasted turkey roulade chestnut and apricot stuffing, truffle pomme puree, glazed Chantenay
carrots, cranberry and madeira jus

Wild mushrooms and black truffle pithivier chestnuts, celeriac puree, honey glazed, winter
vegetables and madeira jus **V**

Chestnut gnocchi Cavolo nero, sage, delica pumpkin velouté, amaretti chilli crunch **VE**

DESSERT

Vin Santo Baba roasted figs, mascarpone and toasted hazelnut

Apple & cardamon tart tatin clotted cream ice cream

Spiced poached pear almond frangipane, gingerbread ice cream,
candied Marcona almonds

Chocolate and cinnamon mousse panettone crumble, mulled wine
cherries, sour cherry sorbet

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

Adults need around 2000 kcal a day. **GF** - gluten free, **VE** - vegan, **V** - vegetarian, **H** - healthy option, **NF** - nut free.

While some dishes are prepared without nuts and are marked (**NF**), we cannot guarantee the complete absence of nuts or traces due to shared kitchen environments and potential cross-contamination. Please inform our team of any allergies or dietary requirements. **GF** and **VE** alternatives available upon request.

Group menus available for minimum 8 guests.



CANAPÉ MENU

£68 / person

*Includes your choice of 3 cold,
3 hot and 1 sweet*

£88 / person

*Includes your choice of 4 cold,
3 hot and 2 sweet*

£100 / person

*Includes your choice of 4 cold,
4 hot and 3 sweet*

COLD

Goat cheese, beetroot tartare, caramelized walnut *V*
Burrata tart, fig and chilli crunch, balsamic caviar *V*
Artichoke eclairs, almond cream *V*
Korean beef tartar, seaweed croustade, caviar *NF, GFA*
Tuna taco, foie gras, truffle oil *GFA, NF*
Mushroom taco, hazelnut oil *VE, GFA*
Smoked salmon rillettes, crispy rice, salmon caviar
Chicken and mushroom terrine, sour cherry, brioche
Marinated zucchini galette, eggplant caviar

HOT

Sweet corn tempura, togarashi, black truffle aioli *VE, GFA*
Beef taco, basil, parmesan cheese *GFA, NF*
Wild mushroom arancini, taleggio cheese *V, GFA, NF*
Quinoa and tofu slider, guacamole, chili aioli *V, NF*
Crab cake, amazu fennel, spicy mayonnaise *GFA, NF*
Lobster arancini, tomato chilli fondue *GFA, NF*
Beef sliders, provolone cheese, tomato jam *NF*
Chicken kushiyaki, anticucho sauce, sesame seeds *GF, NF*
Duck spring roll, mandarin orange, hoisin dip
Crab tortellini, lemon, chili *NF*

SWEET

Caramel chocolate tartlet *NF*
Pavlova, passionfruit, mango *GF, NF, V*
Gianduja Profiterole *V*
Pistachio Paris-Brest *V*
Tahiti vanilla mille feuille *V, NF*
Vanilla flan tart *V, NF*

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BOWL FOOD MENU

£75 / person

Includes your choice of 4 items

£95 / person

Includes your choice of 6 items

COLD

Burrata, caramelized fig, truffle honey *V*

Lentil salad, beetroot, orange, chardonnay vinaigrette *VE, NF, GFA*

Tuna tartare, wasabi ginger broth, cucumber salad *NF, GF*

Citrus cured salmon, ginger crème fraîche

Chicory salad, bagna cauda, smoked duck

Wild mushroom ceviche, cucumber *VE, NF, GF*

HOT

Roasted lamb, Baharat, warm fennel salad

Stuffed turkey, bread dumpling, cranberry jus

Wild sea bass, caponata, Romanesco sauce

Roasted duck breast, mandarin orange glaze, soft polenta

Butternut squash risotto, gorgonzola DOP, balsamic reduction

Roasted chicken, chestnut and kale tortelli, truffle jus

SWEET

Caramel chocolate tartlet *NF*

Pavlova, passionfruit, mango *GF, NF, V*

Gianduja Profiterole *V*

Pistachio Paris-Brest *V*

Tahiti vanilla mille feuille *V, NF*

Vanilla flan tart *V, NF*

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