



# VINTRY & MERCER

## PRIVATE DINING

£75.00 PER PERSON

(PLEASE PRE-ORDER FOR ENTIRE GROUP)

### STARTERS

BURRATA, HERITAGE TOMATOES, PICKLED SHALLOTS, CRISPY ONIONS, BASIL OIL <sup>(M, G, Sd, Mu)</sup>

PRAWN COCKTAIL, MARIE ROSE SAUCE, BABY GEM, AVOCADO, SEEDED CRACKER <sup>(C, E, Mu, Sd, G, Se)</sup>

SMOKED CORNISH CHICKEN TERRINE, CEASAR DRESSING, BABY GEM, CROUTONS <sup>(Mu, M, G, F, Sd)</sup>

### MAINS

21 DAY AGED SIRLOIN STEAK, FONDANT POTATOE, CHARRED BROCCOLI, PEPPERCORN SAUCE <sup>(Sd, Mu, M)</sup>

LOCH DUART SALMON, BUTTERED GREENS, PEA PURÉE, TARTAR SAUCE, CAVIAR <sup>(F, M, Sd, E, Mu)</sup>

ROASTED CAULFLOWER STEAK, BLUE CHEESE VELOUTÉ, WALNUT KETCHUP & HAZENUT <sup>(VEGAN, Se, Mu)</sup>

### DESSERTS

VANILLA & CARAMEL ÉCLAIR, VANILLA MOUSSE, CARAMEL CRÉMEUX <sup>(G, E, M)</sup>

LEMON & BLUEBERRY TART, LEMON MOUSSE, BLUEBERRY GEL <sup>(G, E, M)</sup>

CHOCOLATE & HAZELNUT MOUSSE, CHOCOLATE BISCUIT, CARAMELISED HAZELNUTS <sup>(N, M, E, S, G)</sup>

SOMMERSET BRIE, HOUSE CHUTNEY, SEEDED CRACKERS <sup>(M, G, Se)</sup>

#### Allergy Keys

Crustaceans (C) Celery (Ce) Dairy (D)Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

If you have any specific dietary requirements or allergies, please let us know. While we will do our very best to accommodate you, unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.