

artotel

LONDON BRISTOL
PARKROYAL

DINING MENUS

Private Dining Menu £60

Sharing style menu served down centre of the table

Starters

Mozzarella, caponata, black olive & basil (V)
Smoked anchovies, beetroot, pickled shallots
Jerusalem artichoke, woodland mushroom sauce

Mains

Aubergine parmigiana (V)
Pan fried chicken breast, mashed potato,
woodland mushrooms
Fillet of cod, braised orzo, brown shrimps

Desserts

Lemon meringue tart
Pavlova, mixed berries
Doughnuts, chocolate sauce

Private Dining Menu £70

Sharing style menu served down centre of the table for guests to help themselves

Starters

Chicory, pear salad, shaved parmesan (V)
Beef tartar, egg yolk, chargrilled sourdough
Seabass ceviche, plantain crisps

Mains

Gnocchi, roasted artichokes, tomato, sage (V)
Chicken cacciatore, polenta
Blackened miso salmon, bok choy, chilli

Desserts

Pistachio tiramisu
Fig tart, crème
Apple, eggnog ice cream

Private Dining Menu £80

Sharing style menu served down centre of the table for guests to help themselves

Starters

Risotto of champagne, shaved black truffle (V)
Culatello, pear chutney, pane carasau
Baked scallop, spiced butternut squash, sea aster

Mains

Glazed butternut squash & gorgonzola cannelloni (V)
Red leg partridge, fried polenta, red cabbage
Fillet of halibut, braised borlotti beans, seashore vegetables

Desserts

Chocolate bomb, caramel sauce
Ricotta & pear cake
Selection of Italian cheese, pear chutney