

# 10 GREEK STREET

## Feasting Menu

December 2023

~ A glass of fizz (or equivalent soft drink) on arrival

### Starters

Selection of seasonal starters

(Chosen by the chef from our a la carte menu on the day)

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### Main course

*(Choose ONE of the following for the whole group to share)*

- ~ Highland wing rib, confit potatoes, Portabello mushrooms, Stilton, shallots, kale & whiskey
- ~ Gressingham duck breast, confit leg & celeriac boulangère, savoy cabbage, pancetta, chestnuts, sage
- ~ Venison haunch & ragu, truffled creamed potatoes, cavolo nero, baby onions, bone marrow & green peppercorns (£8 pp supplement)
- ~ Chalk Stream trout, mussels, cimi di rapa, Jerusalem artichokes, capers & dill

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### Pudding

*(Choose ONE of the following for the whole group to share)*

- ~ Apple tarte tatin & brown butter ice cream
- ~ Date & toffee pudding, spiced ice cream, rum butterscotch
- ~ Chocolate & kirsch terrine, Griottine cherries & pistachio madeleines
- ~ Ginger panna cotta, roast pears, hazelnut dacquoise & prunes

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~ Baked Baron Bigod, crackers & onion jam (£10 pp supplement)

**£75 per person**

\*A vegetarian feasting menu can be provided for the whole group to share on request  
We can accommodate most dietary requirements but please let us know in advance.