

saf

Private Dining
MENU OPTION 1
£30 per person

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Assorted Snacks

Red Pepper Soup
Horseradish, mango
and micro fennel

Greens and Flowers
Baby greens, herbs,
radish, sprouts, and
citrus miso dressing

Swiss Chard Rolls
Mung sprouts, water
chestnut, pickled
cucumber, sea weed
salad and thai
vinaigrette

**Cucumber
Peppercorn Sorbet**
Pomegranate and
chevril

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Private Dining
MENU OPTION 2
£35 per person

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**Canapés upon
arrival**

Beetroot Ravioli
Cashew herb ricotta,
tricolor carrots,
balsamic figs and
pumpkin seed oil

or

Winter Dumplings
Wood ear
mushrooms, Chinese
cabbage, tofu, carrot
and caramelized
black vinegar

Root Vegetable Tart
Buckwheat and
savory herb shell,
purple sprouting
broccoli, and
creamed spinach

or

Buddha Bowl
Teriyaki glazed tofu,
jasmine rice cake,
wok fried greens, kim
chee, kimpura and
miso sambal

**Chocolate Ganache
Tart**
Candied pecan crust,
pear sorbet, spiced
rum and pear
compote, cocoa
syrup

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Private Dining
MENU OPTION 3
£45 per person

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**Canapés upon
arrival**

Assorted Snacks

Vegetable Maki
Root rice, marinated
shitake mushrooms,
avocado, shiso leaf
and shoyu

Pesto Au Poivre
Cashew cheese, sage
pesto, pink
peppercorns, tomato
crisps, and white
balsamic syrup

Swiss Chard Rolls

**Laksa (spicy
coconut noodle
soup)**
Rice noodles,
coconut, chili,
coriander, cherry
tomato, mange tout,
button mushrooms
and lime zest

**Chocolate Ganache
Tart**
Candied pecan crust,
pear sorbet, spiced
rum and pear
compote, cocoa
syrup

***All Menus are
available with an
optional wine or
cocktail pairing.*