

# QV

## PRIVATE DINING

### HOW TO ORDER

please select one of the following set or feasting menus for your party



you are welcome to pick & choose from across the menus to create your ideal menu with one option per course

please note that costs may vary according to the dishes that you select



we are very happy to cater for all dietary requirements  
though please note that these must be confirmed in advance of your event

please note that all of our menus are seasonal & subject to change

*please ask should you require a full list of allergens*



a service charge of 12.5% is applicable to all food & drinks

## A P E R I T I F S



### T H E Q V A P E R I T I V O

£8.5

champagne £14 ~ prosecco £8.5

seasonal bellini £9

negroni £10.5



## P R E - D I N N E R C A N A P É S

£9 pp for 3

£12pp for 4

*please choose from the following*

chicken & duck liver pâté, crostini

artichoke, goat's curd, mint, crostini

'panisse'

baked salsify & parmesan

anchoide & crositini

## B I T E S F O R T H E T A B L E

oysters £3.5

anchoide & crositini £2.5

## S E T M E N U S

*please select one menu for your whole party to share.  
vegetarian, vegan or pescatarian guests are catered for separately*

£40

cured salmon, beetroot & horseradish salad

baked marinated chicken, roast pumpkin, onion, mint & bitter leaves

buttermilk pudding, lemon curd & preserves

£50

chicken & duck liver pâté, pickles & toast

pork belly, bitter leaves, roast onions & sage

gratin dauphinois

almond tart, caramelised apple & jersey cream

£60

pear, hazelnut, endive & comté salad

sirloin, pickled walnuts, horseradish & watercress

rosemary roast potatoes

st emilion au chocolat

### SIDES

greens 2.5 ~ green salad 2.5 ~ new potatoes 2.5 ~ roast potatoes 2.5

*(costs per person)*

## F E A S T I N G

*the following menus are designed as 'feasting' style menus, with each course served on large dishes for your party to share. please select one menu for the whole party to share.*

£45

fennel, orange, bitter leaves & goat's curd  
beetroot & soft boiled egg salad  
chicken & duck liver pâté, pickles & toast

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chicken pie  
mash & greens

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a tumble of meringues, cream & berry compotes

£55

fennel, orange, bitter leaves & goat's curd  
chicken & duck liver pâté, pickles & toast  
cured salmon, beetroot & horseradish salad

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roast, marinated leg of pork, grilled bitter leaves & sage  
roast rosemary potatoes, greens

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chocolate trifle

the QV feast

£65

fennel, orange, bitter leaves & goat's curd  
beetroot & soft boiled egg salad  
chicken & duck liver pâté, pickles & toast  
pear, hazelnut, endive & comté salad

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butterflied leg of lamb  
chard & celeriac gratin, greens

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a whole sticky toffee pudding, custard & cream

## MAIN COURSE FISH OPTIONS

*please choose one option for all pescatarian guests in your party  
please confirm required numbers in advance of your party*

cod, olive oil mash & gremolada ~ £40pp

hake, parsley & anchovy sauce, new potatoes ~ £50pp



## VEGETARIAN MENU

*please confirm required numbers in advance of your party*

£40

pear, hazelnut, endive & comté salad

chickpea pancake, spiced chickpeas, yoghurt, green sauce & herbs

## VEGAN MENU

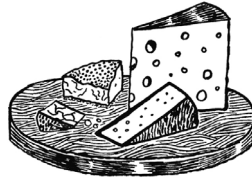
*please confirm required numbers in advance of your party*

£40

pear, hazelnut & endive salad

chickpea pancake, spiced chickpeas, green sauce & herbs

# CHEESE



a selection of british cheeses

£11

## PETIT FOURS

chocolate truffles £2.5 each

## COFFEE & TEA

£12/pot

