



**VINOTECA FARRINGDON**  
**SUMMER 2012**  
**PRIVATE DINING £30 SHARING MENU**

*Diners will enjoy a selection of three starters followed by ONE main dish, and ONE dessert selected by the organiser on behalf of the diners at least one week in advance of the event.*

Smoked trout, frissee, horseradish & broad beans

Burrata, radicchio, peas & tarragon

Cecina, baby turnips & hazelnut dressing

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Slow roast shoulder of lamb with grilled aubergine, bobby beans & jersey royals

Or

Somerset Pork shoulder casserole, runner beans, jersey royals & marjoram

Or

Portugese fish stew with Pollack, mussels, squid, peppers, potatoes & saffron

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Elderflower ice cream & gooseberry compote

Or

English summer berry tart & clotted cream

Or

Dark chocolate mousse & Maury cherries

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Selection of cheese (50g), homemade oatcakes, chutney (supplement £5 per person)

*\*Mains can be served as shared feasting dishes. Alternative feasting menus including **Roast Forerib of Beef & Suckling Pig** are also available on request.*