



VINOTECA MARYLEBONE
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.

Slow roast tomato, butterhead lettuce & lovage salad

Pickled mackerel, potato & watercress

Selection of Spanish cured meats

Baked Seabass, white beans, leeks & green sauce

Or

Whole roast Cobb Chicken, bobby beans, roast shallot & anchovy

Or

Braised rabbit, smoked bacon, fennel & Somerset cider

Strawberry fool & shortbread

Or

Ginger cake & custard

Or

Selection of sorbets

Selection of British Isles cheeses (50g), quince & oatcakes (supplement £5pp)

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