

CABOTTE

Magnum Room

Our stunning private dining room has a window looking into the kitchen so you can admire the work of our Chefs preparing your food -surrounded by our magnificent EuroCave of fine and rare wines. The perfect setting for a special occasion and ideal for any business meal.

Details:

- ◇ Space for up to 11 guests
- ◇ Eurocave display of Fine Wines
- ◇ Window to the Chef's Pass
- ◇ £250 Minimum spend lunch
- ◇ £500 Minimum spend dinner
- ◇ £250 deposit & 48 hrs cancellation policy



Jeroboam Room

The larger private dining room offers lots of natural light with large windows going across the room, the room remains quiet and private.

Jeroboam room can be used for sit-down dining as well as standing receptions, making it versatile for groups to use for social and corporate events.

Details:

- ◆ Seats up to 18 guests, standing room for 40
- ◆ Smart TV connectivity
- ◆ EuroCave wine storage
- ◆ £500 Minimum spend lunch
- ◆ £750 Minimum spend dinner
- ◆ £250 deposit & 48 hours cancellation policy



Sample Menus

SET MENU

3 courses £55.00

Chilled pea & mint mousse with peas, broad beans & radish

Raw yellow fin tuna with lime, ginger & soy, pickled kohlrabi & avocado

French duck breast with honey soused carrots and English gooseberry jam

Homemade orecchiette pasta, sun dried tomatoes, radicchio & rocket salad

Pan fried sea bream with lettuce & prawns nage, tomatoes & vermouth

Lamb rump, broccoli puree, peas & broad beans with navarin sauce

Sides £7.00 each

Marmande tomato & olive oil, Mixed leaf salad,
Runner beans with confit garlic,
Buttery Jersey Royals

Raspberry posset, almond crumb & raspberry meringue

White chocolate and rum tarte, yuzu & toasted nuts

Pecan and caramel tarte with chamomile cream

Selection of cheeses – Supp £4



CANAPE MENU

£10.50 per person

Freshly baked Comté Gougères

Rosemary roasted almonds, cashew and peanuts

Noccelara and Petit Luques olives

Puff pastry olive sticks

Classic cheese straws

PREMIER CRU ADDITIONS

£2.00 each

Pissaladière – Onion, black olive and anchovy

Smoked steaky bacon and confit onion tartlet

Mozzarella cheese and sundried tomato tartlet &
basil pesto

Crispy goats cheese ball with honey and black
pepper

Warm gougiers filled with welsh rarebit and morteau
sausage

GRAND CRU ADDITIONS

£3.00 each

Wild Mushroom Arancini with black truffle
dressing

King prawns marinated in lime, coriander and
orange oil

Smoked and cured Spanish beef with grissini and
pesto

Grilled Mediterranean squid with gremolata

Steamed Cornish mussel with cucumber, chilli and
ginger

SHARING BOARDS

Half dozen South Coast rock oysters £20.00

Artisanal charcuterie board for 4-6 people £32.00

Seasonal Cheeses for 4-6 people £32.00