



THE GORE

LONDON

Private Event Menu

£70.00 3 Courses

Starters

Mosaic of Ham hock

Pickled mushroom salad, herb emulsion,
Toasted brioche

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Beetroot

Heritage tomato salad, baked beetroot
feta & chickpea cheese fritter, basil
oil

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British asparagus, crispy Burford brown egg
lemon sabayon & avocado

Main course

Halibut

Baby leeks
braised potato, Cornish mussels

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Gnocchi

Potato dumplings, spring vegetables, Goats cheese
Pea & mint veloute

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Rack of lamb

Celeriac puree, aubergine,
Confit Provençale vegetables
Olive sauce

Desserts

Selection of British cheese, fruit chutney
oat cakes

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Chocolate and hazelnut financier
Chocolate ice cream, caramel
sauce

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Raspberry sable, vanilla mascarpone cream
honeycomb