



*Shiltern*  
FIREHOUSE

## GARDEN ROOM

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Private Dining for up to 12 guests  
Firehouse Feasts Sharing Menu

December 2018







# Dinner

## Aperitif

A Glass of Ruinart NV Champagne and Rock Oysters (add. £25p/p)

## Snacks

(Choose x3)

Goat's Cheese & Truffle Panisse\*

Coronation Crab Donuts

KFC sesame & chilli

Oscietra Caviar with Cornbread crème fraîche & chives (add. £20p/p)

## Starters

Jerusalem Artichoke & Hazelnut Risotto

(white Alba truffle add. £15p/p)

Firehouse Caesar crispy chicken skin, anchovies & parmesan\*

Trout Ceviche macadamia, curried bean shoots & lime

## Mains

(Choose x3)

Black Truffle Gnocchi burnt honey & autumn vegetables

Chargrilled Whole side of Sea Bass

Whole Turbot on the Bone (add. £20p/p)

Whole Glazed Duck

Chargrilled Whole Iberico Pork Presa

Aged Sirloin of Beef on the Bone

Foie Gras Tarte (add. £10p/p)

## Sides

Tender Leaves radishes & shallots

Purple Sprouting Broccoli crème fraîche & bottarga

Cumin & Citrus-Glazed Carrots

Truffled Creamed Potatoes

## Desserts

Pecan Pie bourbon cream

Pump Street Chocolate Ganache sourdough ice cream

British & Continental Cheese\*

prune & barley toast, chutney & honeycomb (add. £10p/p)

£125p/p, exc optional 15% service charge

\*Dish contains unpasteurised cheese

