



# FINE DINING MENU 2024 - 2025

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# EUROPEAN INSPIRED MENU

## STARTERS

### JERUSALEM ARTICHOKE VELOUTÉ

Infused with chive oil, accompanied by grilled parmesan & truffle toast

### GOAT CHEESE PANNA COTTA

Paired with torched peach, pistachio pesto, charcoal tuile, and a sweet chili gel

### NORI-WRAPPED CURED SALMON

Complemented by wasabi-avocado mousse, pickled samphire, and citrus pearls,



## MAIN COURSES

### SEARED KING OYSTER MUSHROOM "SCALLOPS"(VEGAN)

Served over a rich white truffle risotto, accompanied by a crisp watercress, shaved vegan parmesan salad

### PAN-SEARED HALIBUT

Perfectly cooked halibut with a saffron beurre blanc, grilled asparagus, and herb oil, atop sautéed baby spinach

### PORT-BRAISED SHORT RIB

Tender short rib on a bed of smoked oil mash, garnished with sautéed baby leeks and charred shallots

(Vegan option: Chargrilled Black Garlic Cauliflower Steak)



## DESSERTS

### VEGAN BEETROOT & CHOCOLATE FUDGE CAKE

### STICKY GINGER LOAF

### WHITE CHOCOLATE & RASPBERRY CHEESECAKE

# CONTINENTAL MENU

## STARTERS

### BALSAMIC ROASTED BABY BEETROOT

Vegan feta, textures of apple, rhubarb & cider jelly

### SCORCHED MACKEREL

Grilled leek & fennel salad

### PICKLED BRUSSELS AND SHALLOTS, JERUSALEM ARTICHOKE

### CANTALUPE MELON & SERRANO HAM



## MAIN COURSES

### SLOW COOKED BEEF CHEEK

Celeriac purée, fondant potato, rosemary oil

### CORN-FED SUFFOLK CHICKEN BREAST

Braised cabbage, spiced carrot purée, chicken jus

### PAN-FRIED HALIBUT

Fennel velouté, fennel oil, sautéed green beans

### TOMATO AND BASIL RAVIOLI

Textures of tomato, tomato consommé

### GRILLED LOCH DUARTE SALMON FILLET

Charred chicory, pea purée, watercress, white balsamic reduction



## DESSERTS

### SAFFRON POACHED PEARS

Coconut and lime ice cream, topped with crushed pistachios

### MANGO PANNA COTTA

Crunchy lotus biscuit granola, with a vibrant yuzu and passion fruit gel

£110 Per Person

# CARRIBEAN INSPIRED MENU



## STARTERS

### ITAL SOUP

Red Kidney Bean, Coconut Milk, Thyme, Onion, Garlic and Mini Dumpling

### SWEET CHILLI PRAWNS

Prawns, Coconut Milk, Sweet Chili, SOAS House Spice and Onions

### CALLALOO SPRING ROLLS

Callaloo, Thyme, Tomato, Garlic, Scotch Bonnet, Filo Pastry and Plum Sauce

### STUFFED JERK CHICKEN WINGS

De-boned chicken wings, stuffed with spiced rice noodles, carrots and Cabbage served in Jerk Sauce, Coconut Milk, Sweet Chili



## MAIN COURSES

### COCONUT VEG CURRY

Chickpeas, Tofu Seasonal Vegetables, SOAS House Spices and Coconut Milk Served on a Banana Leaf

### SIGNATURE JERK CHICKEN

Chicken Breast, Jerk Marinade, Cherry Tomatoes, Onions and SOAS Spices

### BRAISED OXTAIL

Oxtail, Butter Beans, SOAS Spices and Onions Served in a filo pastry Basket

### BROWN STEW CHICKEN

Caramelized chicken, carrots, bell peppers, onions, and soybean

### BONELESS CURRY GOAT

Boneless Goat, Curry, Potatoes, Carrots, Onions Served on a Banana Leaf

### ESCOVITCH FISH

Seabass filet in a peppery and exotic medley

## SIDES

### JAMAICAN BULGUR WHEAT & PEAS

### COLESLAW

### FRIED PLANTAIN



## DESSERTS

### VEGAN BEETROOT & CHOCOLATE FUDGE CAKE

### SIGNATURE SPICED RUM CAKE

### CHARRED GLAZED PINEAPPLES WITH RUM & RAISIN ICE CREAM

£120 Per Person

# ASIAN INSPIRED MENU

## APPETIZERS

PADRON PEPPERS

EDAMAME SEA SALT

MIXED CRACKERS

VEGAN PRAWN CRACKERS



## STARTERS

MISO SOUP

CRISPY SHIITAKE SALAD TOFU KARA AGE

PRAWN TEMPURA SERVED WITH BLACK GARLIC MAYO



## MAIN COURSES

KOREAN BEEF STONE BOWL

GOCHUJANG GLAZED TOFU SKEWERS

BLACK COD MISO

CRISPY SALMON QUINOA RISOTTO

## SIDES

TENDER STEM BROCCOLI

WASABI MASHED POTATO



## DESSERTS

MATCHA CHEESECAKE

SELECTION OF SORBET

# AFRICAN INSPIRED MENU

## STARTERS

### OKRA SWEET PEPPER & SCALLION TARTLETTE

Warmly spiced okra with a scallion and sweet pepper medley in plantain pastry

### SOAS INFUSED SOUP

Roasted butternut squash, ginger Chili and coconut soup

### CALLALOO PUFF

A Vol-au-vent filled with Callaloo leaves with bonnet gel with pepper and onion

### DEVINE AUBERGINE SALAD

Sliced charred aubergine with chickpeas, vine tomatoes and spiced cashews, dressed in harissa and tahini



## MAIN COURSES

### ETHIOPIAN MISIR WAT LENTIL STEW

Slowly simmered spicy Ethiopian lentil stew Served with injera and a selection of; Gomen, collard greens served with cooked onions Atkilt Wat, Spiced cabbage

### TILAPIA FILETS EGUSI

Served with wild Herbs & Yam

### NIGERIAN RED STEW

Served with Plum tomato and red pepper and Boneless Chicken Thigh

### BEEF MAFE

Spicy Peanut and Tomato Stew served with beef Cheek and fragrant rice

### TAGINE SPICED LAMB SHANK

Serviced with Spiced Cous Cous

## SIDES

### JOLLOF RICE

### FRIED PLANTAIN

### RAINBOW SALAD



## DESSERTS

### CLASSIC CREMORA TARTWITH RICH CREAM & FRUITS

### APPLE & GINGER CRUMBLEVANILLA BEAN CUSTARD

# PREMIUM DRINK LIST

## WELCOME COCKTAILS

Peach or Strawberry Bellini	£9.00
Kir Imperial (Champagne & Chambord)	£14.00

## MINDFUL COCKTAILS

Peach or Strawberry Bellini (no Alcohol)	£6.50
Elderflower & Pear Prosecco (no Alcohol)	£6.50

## WHITE WINE

<b>Sauvignon Blanc – Clifford Quay</b>	£22.00
Elegant arrangement of gooseberry, lemon and blackcurrant flower	

## ROSE WINE

<b>Pinot Grigio Blush – Sospiro</b>	£19.00
this Sicilian Pinot Grigio blush exhales cranberry, citrus and red berries	

## RED WINE

<b>Cabernet Sauvignon - Les Mougeottes</b>	£23.00
Spicy, warm with hints of coffee & dark fruit. Full-bodied firm and soft tannins	

## SPARKLING WINE

<b>Prosecco – La Contess</b>	£20.50
Dry, medium acidic, rich pear notes, green apple, light apricot notes, slightly flowery	
<b>Laurent Perrier Brut</b>	£55.00
Full bodied, complex and creamy with notes of citrus and white flowers	
<b>Bollinger Special</b>	£70.00
Pear, brioche and spicy aromas, notes of fresh walnut	

## SOFT DRINKS

Still or Sparkling Water Bottle 750ML	£3.20
Jug of Juice 1L (Apple, Orange, Cranberry, Pineapple, Tropical)	£4.50
Jug of Mocktail 1L	£6.50

### CIDER £4.00 Each

Rekorderlig Cider 500ml  
Bulmers 500ml

### BEER £4.00 Each

IPA	Camden Pale Ale
Moretti	Peroni
Corona	Guinness (Can)

# TERMS OF SERVICE



This menu has been created to suit a formal dining experience, where fresh high quality products are hand picked from the market.

## **Furniture and space:**

At Present we have a few areas where we can deliver fine dining service. Please enquire with us to confirm suitability.

## **Serviced deliveries:**

All prices are quoted per person and are served from 8AM to 5PM Monday to Friday. At other times the following charges will apply:

TIMING	WEEKDAYS	WEEKENDS
8am to 5pm	additional 15% to the total cost of catering	Additional 25% to the total cost of catering.
After 5pm Minimum labour charge £150	additional 20% to the total cost of catering*	Minimum Labour charge £200

SHORT NOTICE REQUESTS: Less than 5 working days additional 10% on top of service fee

## **Dietary requirements:**

Please inform us at the time of booking of any special dietary requirements that your guests may have, particularly allergies and intolerances. Please note we can not guarantee 100% traces free of any allergen!

## **Notice periods:**

- Minimum of 10 working days for all catering enquiries
- 5 working days final numbers & dietary requirements confirmation

## **Cancellation charges:**

- 100% charge with less than 5 working days notice
- 0% charge with more than 5 working days notice

## **Additional Information:**

- Minimum order is 10 guests
- Corkage will be charged at £6.50 per standard bottle for customers wishing to bring their own bottles. Beers & ciders is £2.50 per bottle.
- Images on this menu are for illustration purposes only