

# HOSPITALITY ACTION

Monday 22nd April

## Canapés

*Atul Kochhar Blanc de Blanc Champagne, NV France*



## Cyrus Todiwala

### Patra Ma Vaengnu

Grilled aubergine rolled in coconut chutney, wrapped in banana leaf and steamed

### Papaeta Eeda No Pattice • Tamota Ni Girobi

Potato cake filled with seasoned chopped boiled egg on tomato sauce

*Chardonnay, Silver Lining, Australia*



## Charlie Hodson

### Kaffir Sea Bass

Asparagus, butter chicken and pecorino arancini

*La Smilla, Gavi di Gavi DOCG, Piedmont*



## Vivek Singh

### Duck

Seared duck breast with Hyderabad salan, sesame, tamarind and peanut, beetroot raita

*Pinot Noir, Tinpot Hut, New Zealand*



## Atul Kochhar

### Lamb Rump

Pea samosa, spinach

*Cabernet Franc/ Merlot, Atul Kochhar's Malatinszky, Hungary*



## Simon Rimmer

### Pistachio Olive Oil & Polenta Cake

*Royal Tokaji Late Harvest, Tokaj, Hungary, 2020*

£95 PP • Wine flight £55

Prices include VAT at the current rate. A discretionary 15% service charge will be added to your bill. If you have any allergies or dietary requirements please inform your server when ordering. Whilst we have strict controls in place, unfortunately it is not possible to guarantee our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones.