



Glenn Miller

PRIVATE DINING MENU

— STARTERS —

PAN-FRIED KING PRAWNS

Crispy pancetta, croutons, spinach leaves with mint butter

BURRATA

Creamy Buffalo Mozzarella cheese, artichoke hearts, roasted almonds and a lemon dressing

ANTIPASTO

Salami Milano & Prosciutto di Parma with giardiniera pickled vegetables, stuffed peppers & bufala mozzarella served with Italian bread

— MAIN COURSE —

VEAL ESCALOPE

Pan fried veal in a cream sauce of porcini mushrooms, white wine & sage. Served with green beans & garlic mashed potatoes

LOBSTER & KING PRAWNS

With creamy herb and baby spinach sauce on Pappardella pasta

SCOTTISH BEEF

28 day matured fillet with green peppercorn sauce, buttered green beans, fondant baby carrots and sautéed potatoes

MEDITERRANEAN PARCEL

Pesto roasted vegetables, puff pastry and a parmesan sauce

— DESSERT —

CHOCOLATE CRUSTED LEMON TART

Lemon & chocolate tart served with vanilla ice-cream

TIRAMISU

Mascarpone cheese, with savoiardi biscuits, coffee and Amaretto liqueur

— COFFEE —

£35 per person
(vegetarian option £30)

Allergen chart available
on request “

