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PRIVATE DINING

FITZ'S

BRASSERIE

PRIVATE DINING MENU

Please select one item from each course below for your Fitz's Private Dining experience. The menus are subject to change, based on seasonality and availability of produce. Our team would be happy to recommend wines to accompany your chosen menu prior to your event.

TO WELCOME YOU...

A complimentary glass of Balfour Winery Leslie's Reserve Brut

Jersey rock oysters, shallot vinegar | **£3.5 each**

Rare & Pasture award-winning organic charcuterie

House pickles | focaccia | Black Foot air-dried ham | Pork & fennel salami

Smoked dairy beef bresaola | Black Foot Lonza

Individual **£15** | To share **£24**

STARTERS

Spring pea soup, mint, cheese straws (v)

Pâté en croûte, piccalilli

Pistachio-cruste Buffalo burrata, smoked peperonata (v)

Seared scallop, celeriac puree, 'nduja butter, sea herbs, Black Foot Lonza

Chicken liver parfait, spiced apple gel, brioche

Tuna niçoise, French vinaigrette, Ortiz anchovies

Poached white and green asparagus, soft boiled egg, golden raisin dressing (v)

MAINS

Pan-roasted halibut fillet, lobster fregola, lemon thyme, shellfish bisque

Heritage dry-aged Tournedos Rossini, parfait, brioche, whipped turnip and red wine jus

Devon White free-range chicken, sweetcorn mash, Chanterelle, char sweetcorn, truffle jus

Grilled organic salmon fillet, red massaman curry, black cabbage, sticky jasmine rice

Roast lamb belly, garden pea and asparagus risotto

Asparagus and garden pea risotto (v) (ve)**

Mauve aubergine, smoked coconut yoghurt, fragrant sticky rice (ve)

SHARING MAINS

Dry-aged 900g tomahawk steak, grilled Scottish lobster, garlic butter | **£20 per guest**

Served with hand-cut truffle and Parmesan chips, steamed spinach, baby gem hearts,

radish and green herb dressing salad (v), macaroni cheese (v)

Choose from peppercorn, béarnaise or chimichurri sauce

DESSERTS

Strawberry Baked Alaska, lime, basil (v)

Pineapple carpaccio, coconut sorbet, chilli dressing, mint (ve)

Sticky toffee pudding, clotted cream, toffee sauce (v)

Chocolate crème brûlée, raspberries, maple shortbread

Selection of British cheese, oatcakes, fruit chutney | **£14 per guest as an additional course**

Coffee, tea and petit fours

(v) = vegetarian | (ve) = vegan | (ve)** = vegan option available

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order inform a member of the team if anyone in your party has a food allergy. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill which goes directly to our team.