

# ONEALDWYCH

Meetings & Private Dining - Chef Dominic Teague's Signature Menu

## SUMMER MENU

A glass of Champagne on arrival

Selection of canapes

Isle of Wight tomatoes, Innes goat's curd, wood sorrel (v)

Roast Scottish scallop, Granny Smith, sea purslane, coriander yoghurt

Rhug Estate organic lamb, charred onion, peas, radishes

Compressed watermelon, mint granite (v)

Oakchurch Farm strawberry parfait, white chocolate ice cream

Coffee and petit fours

£130 per person (minimum 10 guests)

A discretionary 12.5% service charge will be added to your bill. All prices include VAT. Please note that dishes will change according to the season. Please ask for information on food allergens or any special dietary requirements.