

EXHIBITION GROUP DINING MENU

£35 PER PERSON
FOR 10+ GUESTS

OUR GROUP DINING MENU IS DESIGNED FOR SHARING, SERVED BANQUET-STYLE TO BRING EVERYONE TOGETHER OVER A GENEROUS SELECTION OF DISHES. THE MENU IS THOUGHTFULLY CURATED FROM OUR THREE KITCHENS, GIVING YOU THE CHANCE TO EXPERIENCE A RANGE OF FLAVOURS AND STYLES IN ONE SITTING.

PERFECT FOR GROUPS, CELEBRATIONS, AND SHARING GOOD FOOD TOGETHER.

BANQUET DINING:

COCCOLI (V)

PIZZA DOUGH BALLS
ISLE OF WIGHT TOMATOES, CONFIT GARLIC BUTTER

SMASHED CUCUMBER SALAD (VA)

WHIPPED CREAM CHEESE, DILL, CHILLI CRISP

SMOKED DUCK

THREE-FLAVOUR SAUCE, ORANGE, GRAPEFRUIT,
CASHEW

OYSTER (GF) +£5PP

LEMON GRANITA, CHERVIL OIL

MUSSELS

GARDEN PEAS, SLICED FENNEL, CHIVE OIL

CHICKEN WING SKEWERS

FLATS, SOY, SESAME

CHAR SIU PORK

YORKSHIRE PORK ASHEN, CHAR SIU SAUCE, RICE
HONEY, CURED EGG YOLK

MASSAMAN (VG)

SEASONAL ROASTED ROOTS, PUMPKIN SEEDS, PICKLES

CHICKEN FAT RICE

JASMINE RICE COOKED IN AROMATIC CHICKEN BROTH

PATATE AL FORNO (V)

BESCIAMELLA, PARMESAN, THYME, EVOO

VEGAN DINING:

COCCOLI (VG)

PIZZA DOUGH BALLS
OLIVE OIL, BALSAMIC

SMASHED CUCUMBER SALAD (VG)

DILL, CHILLI CRISP

BATTERED PICKLED ONION RINGS (GF, VG)

YELLOW CURRY SALT

AGLIO E OLIO SPAGHETTINI (VG)

PANGRATTATO, GARLIC, BURNT CHILLI, PARSLEY, EVOO

TOFU SKEWERS (VG)

PAPER TOFU, SCALLIONS, CHILLI + PEANUT

MASSAMAN (VG)

SEASONAL ROASTED ROOTS, PUMPKIN SEEDS, PICKLES

ROTI BREAD (VG)

PLEASE NOTE:

TO ENSURE WE CATER FOR ALL GUESTS SAFELY AND APPROPRIATELY, PLEASE INFORM US IN ADVANCE OF ANY DIETARY REQUIREMENTS, ALLERGIES, OR INTOLERANCES.

WHEN CONFIRMING YOUR BOOKING, KINDLY PROVIDE ANY DIETARY REQUIREMENTS AND A BREAKDOWN OF HOW MANY GUESTS WILL BE DINING FROM THE BANQUET MENU AND HOW MANY WILL REQUIRE THE VEGAN MENU.

THIS INFORMATION ALLOWS OUR KITCHEN TEAM TO PREPARE AND DELIVER THE BEST POSSIBLE DINING EXPERIENCE FOR ALL GUESTS. WHILE EVERY EFFORT IS MADE TO ACCOMMODATE SPECIAL REQUESTS, WE CANNOT GUARANTEE THE COMPLETE ABSENCE OF ALLERGENS.

OUR VENDORS INCLUDE:

MOREJOY – CHINESE BBQ, KNOWN FOR BOLD, SMOKY FLAVOURS AND EXPERTLY ROASTED MEATS
ANATRA – A MODERN TRATTORIA SERVING REFINED TAKES ON ITALIAN CLASSICS
BANGKOK DINERS CLUB – MODERN THAI CUISINE WITH VIBRANT, PUNCHY FLAVOURS