



DINNER PARTIES

at GRAYS & FEATHER

CANAPES

Steak Tartar, Parmesan Cracker & Mushroom

Duck with Parsnip Mash

Chicken & Pear Roulade

Sea Bass Carpaccio with Gazpacho & Garlic Toast

Anchovy & Truffle Butter Bruschetta

Beetroot, Sour Cream & Pistachio (veg)

Crispy Cauliflower & Tahini (vg)

Fig, Goats Cheese & Balsamic (veg)

Shitake Mushroom, Soya Glaze & Smoked Tofu (vg)

Devilled Eggs (veg)

FEASTING

Grana Padano, Honey & Balsamic

Side of Smoke salmon, Crème Fresh & Toast

Vitello Tonnato, Piedmontese Style

Chicken Pistaccio Roulade with Peppercorn Gravy

White Wine Poached Salmon with Lemon & Herbs

Sea Bass fillet, Potato Snow and Pak Choi

Pearl Barley, Pesto & Pine Nut Salad

Confit Vegetables with Rainbow Dips

Caprese Salad

Roast Potatoes & Roastie Sauce

Jollof Rice, Senegal/West Africa style

Chocolate Fountain & Fruit

A discretionary service charge of 12.5% will be added to you bill. Unfortunately we cannot offer an allergen free