

## Large group menu – winter 2016

Please select two of each course for your group to choose and pre-order from. We require your guest's choices seven days prior to the event and final confirmation of guests 24 hours prior\* to your dinner.

### On arrival

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Lambrusco, pita chips & olives with orange

### Starter

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Chicory, pear, Burt's blue & crouton salad

Salsify fritters & coconut yoghurt

Beetroot cured trout & dill crème fraiche

Duck ham, poached pears & watercress

Ham hock terrine, chutney & cornichons

### Main course

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Beetroot gnocchi with walnut & sage pesto

Pan fried sea bass in "crazy water"

Guinea fowl ballotine with soft polenta & wilted spinach

Pressed pork belly, celeriac mash & bramley apple sauce

Venison haunch, parsnip puree, carrot, red wine & berry Jus

### Pudding

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Flourless chocolate cake, berry compote, crème fraiche

Buttermilk pudding & baked cardamom figs

Rhubarb & pear crumble & custard

Pedro Ximénez cheesecake

Burt's blue, Charcoal cheddar, Little colonel, crisp bread & chutney

£35 per head based on a minimum of 17 people

All dishes are subject to change i.e. season and market availability

\*For each guest that cancels within 24 hours of your dinner we charge £10

We are licensed until 11pm.

To discuss your requirements please contact Lucie on 0207 252 7649 or email [info@number67.co.uk](mailto:info@number67.co.uk)