

Otto's

Private Dining Menu A

3 Courses £47

Roulade de saumon d'Ecosse fumé

Smoked Scottish salmon roulade, fromage frais, trout caviar, frisée and soft herb salad, cucumber & mustard seed dressing

Velouté de Topinambours

Jerusalem Artichoke Soup

Salade de choux frisé, potimarron, magret de Landes fumé, vinaigrette à la grenade

Salad of kale, roasted butternut, smoked Landes duck breast and toasted pumpkin seeds, pomegranate vinaigrette

Soufflé Suisse, sauce Mornay

Twice baked Three Cheese Soufflé of Challerhocker, Comté and Fribourg d'Estive, Mornay sauce

Merlu Rôti, pommes purée, choux frise, sauce aux Langoustines

Roast fillet of Hake, mashed potato, kale and Langoustine sauce

Carre d'agneau Gallois Vert Pres, jus au romarin

Roast Rack of Welsh Lamb, herb crust, fine French beans, gratin dauphinois, rosemary jus

Crème Brûlée

Vanilla Crème Brûlée

Chocolat St Emilion, Coulis aux Framboises

Chocolate St Emilion, Raspberry coulis

Sélection de Fromages Affinés

Selection of Cellar Matured Cheeses
(Supplement £5.50)

Café et Petit Fours

Coffee and Chocolates

Otto's

Private Dining Menu B

3 courses £68.50

Additional Cheese course £8.00

Bisque d'homard

Classic lobster bisque, concasse, tarragon & lobster

Rôti de Poulet de Bresse farci aux Morilles et foie gras

Roast boned Bresse Chicken stuffed with calf's sweetbread and morel mushroom, morel sauce

Or

Tournedos Rossini, sauce périgordine

Alpine Simmental beef fillet, seared foie gras, spinach, truffle and Madeira sauce

Chocolat St Emilion, Coulis aux Framboises

Chocolate St Emilion, Raspberry coulis

Petit Fours

Valrhona Chocolate & Orange Truffle

