

Otto's

Private Dining Menu A

3 Courses £49

Quenelle de Poisson Lyonnaise, Bisque de Homard

Classic Lyonnaise Fish Quenelle, Lobster Bisque

Asperges Vertes et Blanches, Hollandaise

New Season's French Green and White Asparagus, Hollandaise Sauce

Salade d'artichaut et champignons, vinaigrette aux graines de citrouille

Salad of artichoke and mushroom, kale, pumpkin seed vinaigrette

Soufflé Suisse, sauce Mornay

Twice baked Three Cheese Soufflé of

Challerhocker, Comté and Fribourg d'Estive, Mornay sauce

Filet de bar, fenouil braisé à l'aneth

Seared fillet of sea bass, braised fennel, confit tomato, vermouth and dill sauce

Carre d'agneau Gallois Vert Pres, jus au romarin

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

Tournedos Rossini, Sauce Périgordine

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

This can be added as an extra option for a supplement of 12.50,
please confirm whether you would like this

Bavarois à la Vanille aux Fraises

Bavarian Vanilla Cream, Strawberries

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

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Private Dining Menu B

3 courses £69

Additional Cheese course £8.00

Saint-Jacques en croûte, beurre blanc à la citronnelle

Scottish scallops baked in the shell with a vegetable julienne,
lemongrass beurre blanc

Filet de Bœuf 'Wellington' sauce périgordine

Simmenthal beef fillet in puff pastry,
mushroom duxelle and foie gras, truffle sauce

Tarte Tatin

Tarte Tatin, Vanilla Ice Cream

Café et Petit Fours

Coffee and Chocolates

Whilst we do all we can to accommodate guests with food intolerances and allergies,
We are unable to guarantee that dishes will be completely allergen-free.

All prices include 20% VAT. An optional 12.5% service charge will be added to your bill.