

# Otto's

## Private Dining Menu

3 Courses £49

### **Soupe de Légumes de Saison**

Seasonal Vegetable Soup

Or

### **Saumon d'ecosse fumé coupé à la minute, garniture traditionnelle**

Scottish smoked salmon, traditional garnish

Or

### **St Jacques aux Champignon en croûte, beurre blanc aux Œufs de Saumon**

Scottish scallops baked in the shell with Oyster Mushrooms, Beurre Blanc with Salmon Roe

Or

### **Sautéée de Champignons Sauvages, Foie Gras Poêlé, Brioche, Sauce à la Truffe**

Sautéed Wild Mushrooms on Toasted Brioche, Seared Fresh Foie Gras, Truffle Sauce

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### **Risotto au Potiron**

Roast Pumpkin Risotto

Or

### **Roti de Cabillaud, Purée de Légumes Racines**

Roasted Cornish Cod, Root Vegetable Puree, Tarragon Sauce

Or

### **Pithivier de Perdrix, Epinards et Champignons Sauvage, Jus de Gibier**

Slow cooked Partridge cooked in Puff Pastry, Spinach, Mushrooms and Game Jus

Or

### **Bûche d'agneau persillée, rôti et au jus au romarin**

Roast Rump of Welsh Lamb, Parsley Crust, Seasonal Vegetables, Rosemary Jus

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### **Crème Brûlée**

Vanilla Crème Brûlée

Or

### **Poire Belle Hélène**

Poached Pear, Vanilla Ice Cream, Chocolate Sauce and Roasted Almonds

Or

### **Sélection de Fromages Affinés**

Selection of Cellar Matured Cheeses

(Supplement £5.50)

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### **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