

Otto's

Private Dining Menu

3 Courses £49

Velouté de Topinambours

Jerusalem Artichoke Soup

Or

Saumon d'ecosse Fumé, Garniture Traditionnelle

Hand Carved 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

Sautée de Champignons Sauvages, Foie Gras Poêlé, Brioche, Sauce à la Truffe

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

Soufflé aux Morilles

Double Baked Cheese Souffle, Morel Mushroom Sauce, Crisp Side Salad

Or

Loup de Mer Rôti, Fenouil Confit

Seared Fillet of Sea Bass, Confit Fennel, Beurre Blanc

Or

Suprême de Poulet Fermier Label Rouge, Sauce aux Morilles

Roast Breast of Corn-Fed 'Red Label' Chicken, Savoy Cabbage, Morel Mushroom Sauce

Or

Bouche d'Agneau Persillé, Pommes Dauphinoise, Jus au Romarin

Rump of Lamb with a Parsley Crust, Dauphinoise Potato, Green Beans, Rosemary Sauce

Crème Brûlée

Vanilla Crème Brûlée

Or

Fondant au Chocolat Noir, Glace Vanille

Dark Chocolate Fondant Vanilla Ice Cream

Or

Sélection de Fromages Affinés

Selection of Cellar Matured Cheeses
(Supplement £5.50)

Café et Chocolat

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