

The FELLOW

Private Dining Menu

£ 30 for 3 courses

Please choose 1 dish per course for the table to share

Butternut squash soup with sage, pine nuts and parmesan
Warm onion tart with goat's cheese and walnut
Pork & pistachio terrine, homemade chutney
Bayonne ham with fresh figs and remoulade
Flower Marie Sheep's cheese and roasted walnut salad with watercress
Carpaccio of venison, horseradish cream, beetroot and caperberries
Spiced roasted quail with pickled cherries

Pumpkin, spinach and hazelnut gratin
Herb stuffed chicken with gem salad and aioli
Shoulder of lamb with roasted root vegetables & rosemary
Whole roast duck with stuffed cabbage, potato cake & bacon
Baked salmon with warm potato salad, fennel & tartare sauce
Whole baked turbot, béarnaise sauce and chips*
Whole sirloin of beef with horseradish cream & roast potatoes
Porchetta roasted with sage, apple sauce & crackling*

Accompanied by seasonable vegetables

English apple tart, butterscotch sauce & creme fraiche
Valrhona chocolate tart, raspberry sauce & chantilly Cream
Creamed rice with Armagnac soaked prunes
Treacle tart with whiskey ice cream
Somerset brie with grapes & oatcakes
Date & ginger pudding with lemon cream

***£2 supplement per head**

Optional service charge of 12.5% will be added to your bill

The Fellow
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www.thefellow.co.uk