



  
**NOEL'S**  
BAR & RESTAURANT

GROUP DINING MENU 2

# SPRING/SUMMER GROUP DINING SET MENU 2

3 COURSES £70

## STARTERS

### Home-made Soup

(VE) (GF available)

Home-made bread

### Caprese Salad with

**Fresh Burrata** (GF available)

Heritage tomatoes, burrata,  
basil pesto, olive oil, crostini

### Crispy Goats Cheese

**Bon Bons** (V)

Confit tomatoes, pressed courgettes,  
courgette purée

### Slow Braised Beef Croquettes

Parmesan, Parmesan sauce,  
fresh rosemary

### Cured Salmon Tartare

 (GF available)

Avocado, fresh mango,  
lemon juice, salmon roe, crostini

### Pan-fried Scallops

 (GF)

Celeriac & vanilla purée,  
sun-dried tomatoes, salmon roe

## MAIN COURSES

### Truffle & Asparagus

**Risotto** (V) (VE or GF available)

Fresh black truffle, garden peas,  
crisp asparagus, white wine,  
Parmesan

### Hand-made Pasta

**Caramelle** (V available)

Pici Cacio e Pepe, filled with  
truffled potatoes, served with black  
truffle shavings, Pecorino,  
lemon cream sauce, fresh black truffle

### Charcoal-grilled Tuna Steak

 (GF available)

Marinated in harissa, served with  
couscous & fresh mango salad

### Linguine with Fresh Lobster

 (GF available)

Half lobster, lobster & brandy bisque,  
king prawns, cherry tomatoes

### Corn-fed Chicken Supreme

 (GF)

Fondant potato, grilled mushrooms,  
roasted pepper sauce

### Roasted Rump of Lamb

 (GF)

Summer casserole of peas  
& sweetcorn, baby potatoes,  
lamb velouté

### 28 Days aged Aberdeen Angus

**Fillet Steak** (10oz) (GF available)

Chipped potatoes,  
grilled tomato

## DESSERTS

### Noel's Original Cheesecake

Pistachio and white chocolate,  
pistachio dacquoise, pistachio crumb

### Warm Chocolate Fondant

 (V)

Vanilla ice cream, fresh berries

### Italian Ice-cream/Sorbet

**Selection** (V/VE) (GF available)

(Choose three scoops of vanilla,  
chocolate, strawberry,  
Ferrero Rocher ice cream.  
Lemon or raspberry sorbet)

### Apricot Mille-feuille

 (VE) (GF)

Apricot & lime cream,  
apricot compote

### Italian Cheese Selection

 (GF available)

Served with crackers, nuts and honey

## ADDITIONAL SIDES & SAUCES

Chipped Potatoes	3.95	Peppercorn (V)	3.5
Mashed Potatoes (GF) (V)	4.95	Blue Cheese (GF)	3.5
Oven Baked Rosemary & Garlic Baby Potatoes (GF) (VE)	4.95	Garlic Butter (GF) (V)	3.5
Greek Salad (GF) (V) (VE available)	4.95	Red Wine Jus (GF)	3.5
Truffle and Parmesan Cheese Chips	5.5	Chimichurri Sauce (GF) (VE)	3.5
Sautéed Green Beans with Shallots (GF) (VE available)	5.5		
Garlic, Chilli & Toasted Almond Tenderstem Broccoli (GF) (VE)	5.5		

## INSPIRED MEDITERRANEAN CUISINE

All dishes are cooked fresh to order. Our food is prepared in an environment where all main allergens are present.  
For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan •  Halal Options Available