# Family Style Sharing Dinner

# **CHOICE OF 3 STARTERS, 3 MAINS AND 2 DESSERTS**

Add sourdough with artisanal butter £5 per guest

#### STARTERS

Roasted beetroot, winter bitter leaves, Goat's cheese hummus, pickled shallots Winter squash & crispy curly kale salad, soy & sesame dressing Prosciutto & celeriac remoulade bruschetta, wild rocket, balsamic glaze Smoked Cornish mackerel rillette, toasted sourdough, seasonal leaves

## MAINS

Free range chicken breast, creamy mash potato, sauté wild mushroom, Brandy cream sauce Sweet & sour cauliflower, crispy spring onions, toasted sesame Cornish hake, spiced cannelloni beans ragout, salsa Verde Pumpkin & sage tortellini, chive beurre Blanc, pea shoots

### Sides

(choose up to 2) £6 each, per guest

Charred grilled tender stem broccoli Roasted cauliflower, tahini dressing, red onion & coriander Skin on French fries

#### DESSERTS

 Sticky toffee pudding, toffee sauce, vanilla bean custard Eton Mess,crème diplomat, fruit compote, seasonal Fruits Caramelised fig, frangipane tart

£65 per guest + 12.5% service charge. Your group will be served all dishes from each course and all dishes will be served family style across the middle of dining tables. Final numbers requested 10 working day prior to event date. Please note this is an indicative menu and dishes may slightly change to reflect our seasonal and sustainable approach to food. We will inform you of final menu 3 working days prior to event date. The Conduit makes every effort to comply with dietary requirements of all our guests. If you have a food allergy or special requirement, please inform a member of the team prior to placing your orders.

