

15 Years: Chef Vivek Singh & Chef Peter Gordon

Tuesday 21st June 2016

Six celebratory courses with paired wines
Tickets priced at £120 per person including arrival
aperitif and canapes

Arrival aperitif

The Cinnamon Club: Rose & Lychee Bellini

The Providores: Kirmizi biber passionfruit martini

Prices include VAT @ 20%. A 12.5% discretionary service charge is included in the ticket price. All gratuities are distributed to the entire team.

(v) Vegetarian 🌿 Contains gluten

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements.

First Course

Peter Gordon: Burrata, tomatoes and mango dressing (v)
Pinot Gris, Robertson Brookfields Estate, Hawkes Bay, New Zealand, 2014

Second Course

Vivek Singh: Carpaccio of home cured Shetland salmon
with caramel jhal muri
Albarinho, Teas de Lantano, Rias Baixas, Spain, 2014

Third Course (duo)

Vivek Singh: Kadhai spice crusted scallop with onion and chilli masala
Peter Gordon: Grilled scallop, sweet chilli sauce, crème fraiche
Riesling Kabinett Trocken, Weingut Familie Rauhen, Mosel, Germany, 2012

Fourth Course

Vivek Singh: Tandoori breast of Anjou squab pigeon, pumpkin chutney
and peanut
Barbera d'Asti, Sanbastian, Dacapo, Piedmonte, Italy, 2012

Fifth Course

Peter Gordon: Grilled lamb neck, smoked mash, aubergine tamarind relish
Syrah, Back Block, Brookfields Estate, Hawkes Bay, New Zealand, 2014

Dessert Course (duo)

Vivek Singh: 'Shrikhand' cheesecake with coriander & tamarind glazed
strawberries
Peter Gordon: Coconut tapioca, avocado yuzu sorbet, pandan meringues,
roast pineapple

Tea, coffee & petit fours