

MASSIMO

Restaurant & Oyster Bar

Private Dining Menu One



Starters

Gem and chicory salad, pears and gorgonzola, caramelised walnuts

Black tagliatelle with squid, carrot and courgette

Bean soup with roast garlic and thyme

Mains

Risotto of roast pumpkin with red wine

Whole roast plaice

Cotechino sausage with cauliflower puree and lentils

Afters

Mont Blanc Pavlova

Rum Baba with poached raisins

Gelato, sorbetto



£55

All prices are inclusive of 20% VAT.

A 12.5% discretionary service charge will be added to your final bill.

Should you have any questions regarding the content or preparation of any of our food please ask one of our team

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Private Dining Menu Two



Starters

Calamari Fritti

Mussel soup with garlic bread crouton

Tagliolini with crab, garlic and chili oil

Mains

Lemon sole with tomatoes, capers and anchovy sauce

Braised and grilled Cumbrian beef, porcini and balsamic mustard

Pappardelle with rabbit ragu

Afters

Pandoro with coffee cream

Panettone bread and butter pudding

Rum Baba with poached raisins



£65

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Private Dining Menu Three



Starters

Mazzancolle prawns, cherry tomatoes and basil salad

Veal tonnato with pantelleria capers, wild rocket

Ricotta gnocchi with noisette butter and truffles

Mains

Linguine Carmelo with seafood and tomatoes

Roasted wild seabass, orange fennel, olive oil and aged balsamic vinegar

Roast duck breast, grapes and grappa with aubergine caviar

Afters

Amedei chocolate fondant

Caramelised rice pudding doughnut with honey

*Selection of Italian Artisan cheeses
Served with carasau flat bread and moscato jelly*



£75

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