

ARETSI CONTEMPORARY FINE DINING *option (A)*

Restaurant-Quality Dining at Your Chosen Venue / Birmingham & West Midlands

Three-Course Gala Dinner

£62 per guest

(£45 curated menu + £17 premium service package)

A timeless fine dining experience, perfect for gala evenings and formal celebrations.

Your guests will enjoy:

- Chef's **signature amuse-bouche**
- **Artisan bread selection** with cultured butter
- Choice of **starter, main course & dessert**
- **Petit fours** with freshly brewed coffee

Service & presentation:

- Dedicated **event manager**
 - **Uniformed front-of-house team** (1:12 service ratio)
 - **Premium bone china, luxury cutlery & crystal glassware**
 - **Fine dining linens & napkins**
 - **Complete mobile kitchen setup** with full **chef brigade**
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AMUSE-BOUCHE

Chef's Complimentary Welcome

Smoked eel croquette, apple & celeriac rémoulade, micro cress

STARTERS (Select One)

Garden Pea & Wild Asparagus Velouté*(V, GF, N)*

Spring truffle emulsion, charcoal-dusted pommes maxim, wasabi leaf, Sicilian pistachio, foraged micro herbs

Corn-Fed Duck & Foie Gras Parfait*(GF, N)*

Plum & Pedro Ximénez chutney, sourdough tuile, Maldon smoked salt, pickled cherry

Pressed Ham Hock & Trotter Terrine*(GF, N)*

Roasted curried cauliflower purée, quick-pickled mooli, caraway soda bread, apple gel

Gin, Honey & Lemongrass-Cured Orkney Salmon*(GF, N)*

Compressed cucumber, watercress, Marcona almonds, lime crème fraîche, dill oil, salmon roe

Seared Cornish Mackerel, En Croûte of Olive(GF)

Celeriac & caper rémoulade, Kalamata tapenade, pancetta 'bacon powder', sourdough crisp

Hand-Cut Zucchini Linguine(N)

Palourde clams, 'Nduja butter, confit cherry tomatoes, garlic king prawn, parsley, lemon confit

Can be adapted vegetarian

Caramelised Bergamot Pear, Grilled Ashbourne Goat Cheese(V, GF, N)

Candy-striped beetroot, wild rocket, molasses & walnut dressing, honeycomb, balsamic pearls

MAIN COURSES (Select One)**Pan-Roasted Fillet of Organic Hebridean Salmon(GF, N)**

Clam & fennel minestrone, crushed ratte potatoes, lemon & dill pangrattato, sorrel oil

Pan-Fried Line-Caught Hake, Champagne Sauce(GF)

Charred Yorkshire asparagus, Jerusalem artichoke purée, orange & basil beurre blanc, lumpfish caviar

Confit Gloucester Old Spot Pork Belly(GF, N)

Fennel pollen, roasted celeriac, cavolo nero, caramelised apple purée, cider jus, crackling

Pan-Roasted Corn-Fed Chicken Supreme, Truffle Jus(GF)

Duck fat Dauphinoise potatoes, heritage carrots, leek ash, courgette ribbons, thyme jus

Barolo-Braised Featherblade Beef(GF, N)

Celeriac & horseradish mash, roasted shallots, heritage carrots, cavolo nero, rosemary reduction

Roasted Yorkshire Lamb Rump, Minted Pea Purée(GF)

Wild garlic & potato terrine, charred Hispi cabbage, redcurrant & rosemary jus

Charred Polenta Cake, Aged Comté & Wild Mushroom Ragoût(V, GF, N)

Truffle oil, candied walnuts, crispy sage, aged balsamic

Charred Cauliflower Steak, Black Garlic Purée(V, GF, VG)

Puy lentil ragoût, crispy cavolo nero, pomegranate molasses, smoked almonds

Carnaroli Risotto, White Truffle(V, GF, N)

Baby courgettes, wild asparagus, toasted caraway seeds, aged Pecorino, shaved truffle

Supplement: £12.00 per guest

DESSERTS (Select One)

Madagascan Vanilla Panna Cotta(V, GF, N)

Forced Yorkshire rhubarb, strawberry consommé, pistachio biscotti, rasel hanout

Burnt Lemon Tart, Italian Meringue(V, N)

Lemon-thyme shortbread, raspberry sorbet, candied zest, gold leaf

Dark Chocolate & Mint Tart(V, N)

Salted caramel pearls, peanut butter parfait, cocoa tuile, mint caviar

Modern Tiramisu(V, N)

Ouzo-soaked vanilla sponge, espresso mascarpone, chocolate tulle, coffee dust, cocoa nibs

Sticky Toffee Pudding(V, N)

Medjool dates, Tahitian vanilla bean ice cream, butterscotch sauce, pecan praline

Lemon & Passion Fruit Posset(V, GF, N)

Candied ginger, Biscoff crumble, tropical salsa, coconut foam

Artisan British Cheese Selection(V, N)

Cropwell Bishop Stilton, Montgomery Cheddar, quince paste, grapes, artisan crackers, celery, truffle honey

PETIT FOURS (Complimentary)

Valrhona chocolate truffle | Earl Grey macaron | Passion fruit jellies

Dietary Key:(V) Vegetarian | (GF) Gluten-Free | (N) Contains Nuts

All dietary needs can be accommodated with advance notice