

TEN TRINITY SQUARE PRIVATE CLUB

Four Course Menu

Sample Menu

Starter

Sgombro

Torched, puntarelle, balsamic vinegar, anchovies, wild garlic

Pasta

Tortello Ox cheek, bbq carrot, ginger, celeriac, pecorino sauce

Main Course

Stone Bass Dashi beurre-blanc, Italian white asparagus

Dessert

Tarte Tartin

Apple tart served with ice cream

If you have a food allergy or intolerance, please inform your event manager.



TEN TRINITY SQUARE PRIVATE CLUB

Three Course Menu

Sample Menu

Starter

Blue Fin Tuna

Akami and otoro, spring salad, tobiko roe, onion ponzu

Main Course

Lamb Rack

Japanese aubergine with miso emulsion, lamb jus

Dessert

Mille Feuille Salted Caramel Mile Feuille

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TEN TRINITY SQUARE PRIVATE CLUB

Vegetarian Menu

Sample Menu

Starter

Caponata (V)

Poached aubergine with kombu, Genovese pesto, fried capers, pickled Tropea onion, red bell pepper sauce, miso emulsion

Main Course

Cappelletti

Roasted san marzano, burrata, cime di rapa

Dessert

Handmade Mochi

A selection of Mochi

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