



TEN TRINITY SQUARE  
PRIVATE CLUB

## **Four Hands Dinner** ***Six Course Tasting Menu***

### **Starters**

Red Prawn by Chef Giacomo  
Crudo, Smoked Violetto Artichoke, Burrata and Pickled Radicchio

Mandarin by Chef Luca  
Koji Mousse and Sea Urchin Oscietra Caviar

### **Middle Course**

Pappardella by Chef Giacomo  
Aubergine Parmigiana, Smoked Provola Cheese, Parmesan Fondue and Basil Pesto

### **Main Courses**

Sole by Chef Luca  
Raspberries and Champagne Sauce  
Aged Beef Fillet by Chef Giacomo  
Confit, Red Endive, Kohlrabi and Shiso

### **Dessert**

Chocolate Soufflé by Chef Luca  
Pomegranate and Rosé with Metaxa Ice-Cream

***£165 per person***



TEN TRINITY SQUARE  
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## **Four Hands Dinner** ***Vegetarian Six Course Tasting Menu***

### **Starters**

Artichoke by Chef Giacomo

Grilled Violetto Artichoke, Jerusalem Artichoke Ice Cream, Yoghurt and Wild Garlic

Mandarin by Chef Luca

Koji Mousse

### **Middle Course**

Pappardella by Chef Giacomo

Aubergine Parmigiana, Smoked Provola Cheese, Parmesan Fondue and Basil Pesto

### **Main Courses**

Winter Vegetable Pithivie by Chef Luca

Winter Salad, Black Truffle Sauce

Oyster Mushroom by Chef Giacomo

Teriyaki, Cauliflower, Balsamic Gelatine

### **Dessert**

Chocolate Soufflé by Chef Luca

Pomegranate and Rosé with Metaxa Ice-Cream

***£115 per person***

All prices are inclusive of VAT. A 15% discretionary service charge will be added to your final bill  
If you have a food allergy or intolerance, please inform your waiter upon placing your order.