

MAUVE SET MENU

CHOICE ON THE DAY FOR MAIN COURSE
5 FULL COURSE MENU

AMUSE-BOUCHE

CHARCOAL BREAD W/ OLIVE OIL

...

DRESSED DORSET CRAB, APPLE GEL & DILL MAYO

...

RABBIT & DUCK "ROLATA", PARMA HAM, PRUNES & HAZELNUT
FROM PIEDMONT

...

SCALLOPS RAVIOLO, SAMPHIRE W/ VERMOUTH & LAVENDER SAUCE

...

FLAMED COD, CHARRED LEEKS, CLEMENTINE GEL & PARSLEY FOAM
OR
ROASTED DUCK BREAST, PRUNE PUREE, CAVOLO NERO PESTO & SPICED JUS

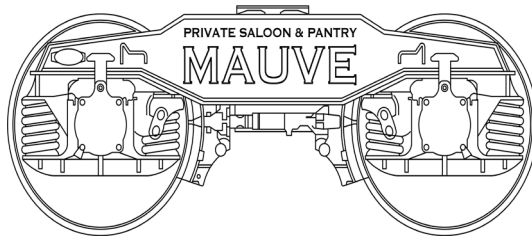
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MALDON SEA SALT & CARAMEL GANACHE W/
VECCHIA ROMAGNA JELLY & PIEDMONT HAZELNUT

PETIT FOUR

PLEASE ASK A MEMBER OF OUR TEAM BEFORE ORDERING IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL
MAGENTARESTAURANT.CO.UK



MAUVE SET MENU

AMUSE-BOUCHE

CHARCOAL BREAD W/ OLIVE OIL

...

TUNA TARTARE W/ RASPBERRY VINEGAR, CANDIED OLIVES
& BUFFALO MOZZARELLA EMULSION

...

PUMPKIN AND GORGONZOLA CAPPELLACCI,
COFFEE & AMARETTI BISCUIT

...

ROASTED DUCK BREAST, PRUNE PUREE,
CAVOLO NERO PESTO & SPICED JUS

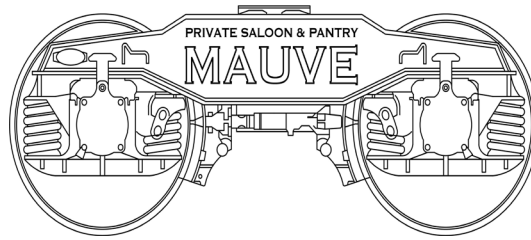
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AMALFI LEMON CURD & OLIVE OIL
CRUMBLE & CRISPY MERINGUE

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MAUVE SET MENU

AMUSE-BOUCHE

CHARCOAL BREAD W/ OLIVE OIL

...

DRESSED DORSET CRAB, APPLE GEL & DILL MAYO

...

HAND PINCHED AGNOLOTTI, SLOW COOKED
BEEF & SMOKED CREME FRAICHE

...

SEARED HALIBUT W/ MUSHROOM JAM, LARDO, FRESH PEAS, GIROLLES,
TROPEA ONION PUREE & NASTURTIUM BUTTER SAUCE

...

SEASONAL SORBET

ESPRESSO COFFEE MOUSSE & DARK CHOCOLATE SORBET
W/ CRISPY PASTRY SHARDS & CHOCOLATE SAUCE

PETIT FOUR

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