

£90

CANAPÉS

CHARCOAL BREAD W/ OLIVE OIL

...

CHILLED SAN MARZANO TOMATO SOUP & STRAWBERRIES
WITH POACHED SCOTTISH LOBSTER & ENGLISH PEAS

...

VITELLO TONNATO, CAPER POWDER & WILD GARLIC OIL

...

SMOKED BUFFALO RICOTTA & EGG YOLK RAVIOLO,
ENGLISH ASPARAGUS & BLACK TRUFFLE

...

CORNISH MONKFISH COOKED OVER CHARCOAL, BBQ LEEKS,
ROCK OYSTER TEMPURA & AMALFI LEMON GEL

OR

ROASTED LAMB RACK WITH PISTACHIO CRUST,
SWEETBREAD CROQUETTE, HERITAGE CARROTS & LIQUORICE

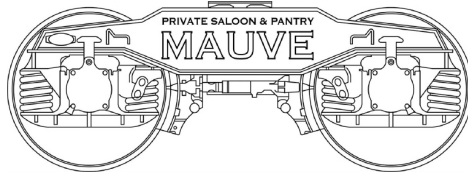
...

PISTACHIO SOUFFLÉ
WITH YOGHURT ICE CREAM

PETIT FOUR

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

A 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL
WWW.MAGENTARESTAURANT.CO.UK



£75

CANAPÉS

CHARCOAL BREAD W/ OLIVE OIL

...

HERITAGE BEETROOT SALAD WITH NON-DAIRY CHEESE,
& AGED BALSAMIC VINEGAR

...

CONFIT RABBIT & TARRAGON BARCHETTE,
MOREL MUSHROOMS & BROAD BEANS FOAM

...

CORNISH MONKFISH COOKED OVER CHARCOAL, BBQ LEEKS,
ROCK OYSTER TEMPURA & AMALFI LEMON GEL

...

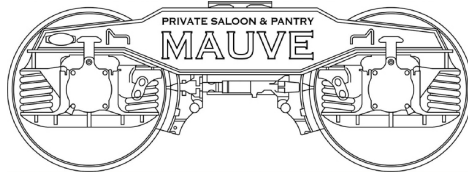
RUBY CHOCOLATE & RHUBARB MOUSSE WITH
BUFFALO RICOTTA ICE CREAM

...

PETIT FOUR

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

A 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL
WWW.MAGENTARESTAURANT.CO.UK



£65

CANAPÉS

CHARCOAL BREAD W/ OLIVE OIL

...

WILD SEA BASS TARTARE, SICILIAN ORANGE GEL
& BLACK SESAME ICE CREAM

...

SMOKED BUFFALO RICOTTA & EGG YOLK RAVIOLO,
ENGLISH ASPARAGUS & BLACK TRUFFLE

...

SLOW COOKED PIG JOWL, FENNEL PUREE, BLACK PUDDING
& RADICCHIO GRUMOLO

...

BLOOD ORANGE “SEMIFREDDO” WITH
CHOCOLATE SPONGE & BLOOD ORANGE SORBET

...

PETIT FOUR

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

A 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL
WWW.MAGENTARESTAURANT.CO.UK