

# almeida restaurant and bar

Private Dining & Hire Tasting Menu

Chilled English lettuce soup, crispy bacon, tomato croutons

Poached Scottish langoustines, avocado tian, confit tomato, lemon olive oil

Fillet of sea bream, herb gnocchi, warm cucumber, shellfish foam

Slow braised suckling pig, caramelised apples, pomme purée, baby leeks,  
sauce aux épices

Champagne and pink grapefruit granité

Poached English strawberries, panna cotta, mint jelly

**6 course for £45 (plus canapés and petit fours)**