



# *Floridita*

## **Guide to Group & Set Menus**

Floridita's group and set menus are designed so you are able to tailor these to your exact requirements.

Mix and match the dishes below to create your own menu.

Note that choosing dishes from Band B or Band C will increase the price per person.

Groups of 12– 22 may make a maximum menu selection of 3 starters, 3 main courses & 3 desserts, all of your guests will dine from this streamlined menu.

Groups of 23 or more are required to dine from a set menu with all guests dining from the same starter, main and dessert. Any vegetarian or dietary requirements' are catered for in addition.

Please send your chosen menu choices back to the reservations team no later than 7 days prior to your reservation.

Please make us aware of any dietary requirements for your party as soon as possible and appropriate alternatives will be suggested.

On arrival at the restaurant all of your guests will be presented with your chosen streamlined menu.

All menus include side accompaniments and are followed by coffee and chocolates after dinner.

## Group & Set Menus

<p><b><u>Starters</u></b></p> <ul style="list-style-type: none"> <li>▪ Frijol negro spicy soup, coconut, scotch bonnet chilli, warm brioche (v)</li> <li>▪ Avocado &amp; palm heart salad orange, pink grapefruit, smoked pimenton, garlic croutons (v)</li> <li>▪ Romero pepper ,tomatillo and red onion empanada-Louisiana hot and sour relish</li> </ul> <p><b><u>Main Courses</u></b></p> <ul style="list-style-type: none"> <li>▪ Poblano-marinated salmon, grilled Asian greens, ginger and orange dressing</li> <li>▪ Maize-fed chicken breast, roast sweet Potatoe and grilled pencil asparagus</li> <li>▪ Quesadilla, buffalo mozzarella, spinach, Tinkerbelle peppers, jalapeño chilli, sour cream, crushed avocado (v)</li> </ul> <p><b><u>Desserts</u></b></p> <ul style="list-style-type: none"> <li>▪ Cheesecake, bourbon vanilla, white chocolate, ginger cookies</li> <li>▪ Guanaja chocolate, warm valronha brownie, clotted cream</li> <li>▪ Acai sorbet (Brazilian palm berry) pistachio twill, fresh mango</li> </ul>	<p><b>Band A</b> <b>£38.50</b></p>	<p><b>Band B</b> <b>£45.00</b></p>	
<p><b><u>Starters</u></b></p> <ul style="list-style-type: none"> <li>▪ Ceviche, coconut curry marinated white fish, shrimp, octopus,</li> <li>▪ Chorizo picante, jamón Serrano, cured salchichon, sweet pickled guindilla chillies</li> <li>▪ Chilled gazpacho soup with salsa cruda and paprika croutons</li> </ul> <p><b><u>Main Courses</u></b></p> <ul style="list-style-type: none"> <li>▪ Spit-roast suckling pig, black bean, smoked bacon &amp; hot sausage feijoada, lime gremolata</li> <li>▪ Sea bass, spiced aubergine salad, snow peas, extra virgin olive oil</li> <li>▪ Churrasco barbequed chicken, pico de gallo, guacamole, warm flat bread</li> </ul> <p><b><u>Desserts</u></b></p> <ul style="list-style-type: none"> <li>▪ Macedonian almond tart, conference pears, cacao valrhona, vanilla ice-cream,</li> <li>▪ Coconut crème caramel, crème fraiche, pineapple crisps</li> <li>▪ Fresh fruit, a selection of refreshing season &amp; exotic fruits</li> </ul>		<p><b>Band C</b> <b>£52.00</b></p>	
<p><b><u>Starters</u></b></p> <ul style="list-style-type: none"> <li>▪ Confit suckling pig and five spice duck with sweet and sour fig relish</li> <li>▪ Pan-seared Sea Scallops, grenadine steeped orange, Serrano saffron cream &amp; rock chives</li> <li>▪ Scottish smoked salmon, Forman &amp; son, horseradish, trout rilette, capers, rye loaf</li> </ul> <p><b><u>Main Courses</u></b></p> <ul style="list-style-type: none"> <li>▪ Prime aged fillet steak 28 days + char-coal grilled, Brazilin bacon farofa, chimichurri relish (served pink or well done)</li> <li>▪ Lamb, pink roasted rump, grilled Mediterranean vegetables and basil dressing</li> <li>▪ Grilled pacific halibut, grilled sea asparagus and confit tomatoes, saffron sauce</li> </ul> <p><b><u>Desserts</u></b></p> <ul style="list-style-type: none"> <li>▪ Dessert selection; chocolate pave, chocolate and cinnamon mousse with sour cherry compote, crème brulee</li> <li>▪ Cheese, selection of British &amp; continental, quince jelly, fennel sourdough</li> <li>▪ Chocolate fondant, mi-cuit, clotted cream and butterscotch sauce</li> </ul>			

**Premium menu**

- Cold poached lobster shrimp, mango & avocado salad
- Chateaubriand potato gratin, watercress, sauce béarnaise
- Dessert selection chocolate fondant, east coast lemonchello lemon tart, crème brulee
- Mature manchego cheese quince jelly, fennel & sultana sourdough

**£69.00**

All menus include side accompaniments and are followed by coffee and chocolates after dinner.