



Floridita

Group Menus Winter 2009

Our group menus at Floridita have been put together to enable us to cater for parties of 12 guests and more, whilst maintaining our excellent levels of service and entertainment.

Our choice menus are available for groups up to a maximum of 22 guests, for parties over this size please scroll down to our set menus.

All our group menus are served with a delicious selection of side dishes.

Should you have any vegetarians or those with dietary requirements then an alternative will be offered.

Group Choice Menus (Maximum Group size of 22 guests)

Group Choice Menu 1

Discounted rate £49.00 - (All evening Mon, Tues and Wed and 7.00pm and earlier Thurs, Fri and Sat)

Standard Price -- £57.50

- Spiced black bean soup, Scotch bonnet, coconut, grilled focaccia (v)
- Piquillo peppers stuffed with soft cheese & anchovies, hot sauce & shaved Parmesan
- Shredded smoked chicken & red onion croquettes, garlic aioli

- Roast Scotch salmon fillet with clams, peas & braised lettuce
- Spit roast suckling pig, garlic, lime & oregano
- Buffalo mozzarella, aubergine & basil quesadella, sour cream (v)

- Mascarpone gratin with roast figs, vanilla ice-cream
- Coconut crème caramel, sesame & orange twill
- Apple, almond & lemon tart, white chocolate ice-cream

Followed by coffee & chocolates.

Group Choice Menu 2

Discounted rate £53.00 - (All evening Mon, Tues and Wed and 7.00pm and earlier Thurs, Fri and Sat)

Standard Price -- £61.50

- Chilled ballantine of quail, chicken & pistachio nuts, Creole dressed figs
- Warm artichoke, Parmesan & leek tartlet, bitter endive (v)
- Red snapper, coconut & lime ceviche with chicory & rocket

- Argentinean 'Aberdeen Angus' fillet of beef, Brazilian farofa & Chimichurri relish
- Spice blackened fillet of seabass, crab velouté & wilted spinach
- Wild mushroom & soft herb risotto, shaved Parmesan & crispy parsley (v)

- Baked toffee & banana cheesecake, Vanilla Chantilly
- warm chocolate pudding mi-cuit, vanilla ice-cream, chocolate crème anglise
- Manchego (18 month), Taleggio, Roquefort cheeses, quince jelly & fennel bread

Followed by coffee & chocolates.

Set Menus

Please note we are happy to offer all vegetarian guests, or those with specific dietary requirements an alternative. The exact requirements will be needed in advance of the booking. All groups over 23 guests are required to choose one set menu for the entire group.

All our group menus are served with a delicious selection of side dishes

Set Menu Lunch Only - £30 per person

- Shredded smoked chicken & red onion croquettes, garlic aioli
- Roast Scotch salmon fillet with clams, peas & braised lettuce
- Coconut crème caramel, sesame & orange twill

Followed by coffee & chocolates

Set menu 1 - £52.00 per person

Discounted rate £43.50 - (All evening Mon, Tues and Wed and 7.00pm and earlier Thurs, Fri and Sat)

- Chilled ballantine of quail, chicken & pistachio nuts, Creole dressed figs
- Roast Scotch salmon fillet with clams, peas & braised lettuce
- Coconut crème caramel, crème fraiche

Followed by coffee & chocolates.

Set menu 2 - £57 per person

Discounted rate £48.50 - (All evening Mon, Tues and Wed and 7.00pm and earlier Thurs, Fri and Sat)

- Warm artichoke, Parmesan & leek tartlet, bitter endive (v)
- Char-coal grilled free range chicken breast, sautéed courgettes, pine-nuts & raisins
- Baked toffee & banana cheesecake, vanilla Chantilly

Followed by coffee & chocolates.

Set menu 3 - £66.50 per person

Discounted rate £59.50 - (All evening Mon, Tues and Wed and 7.00pm and earlier Thurs, Fri and Sat)

- Classic Scottish smoked salmon 'garni', horseradish cream & rye bread
- Argentinean 'Aberdeen Angus' fillet of beef, bacon farofa & watercress
- warm chocolate pudding mi-cuit, vanilla ice-cream, chocolate crème anglise

Followed by coffee & chocolates.

Set menu 4 - £87.50 per person

- Chilled poached lobster & mango salad, sauce vierge
- Argentinean 'chateaubriand', potato gratin & Béarnaise sauce
- Dessert selection (Chocolate cake tres leches, Coconut marquise & vanilla crème brulee)
- 18 month Manchego cheese, quince jelly & grapes

Followed by coffee & chocolates.
