



264 BROMPTON RD, LONDON SW3 2AS
www.the-collection.co.uk

SET MENU – OPTION 1
£35 PER PERSON

PLEASE SELECT 1 STARTER, 1 MAIN AND 1 DESSERT
WE WOULD RECOMMEND CHOOSING ALSO A VEGETARIAN OPTION FOR GUESTS WITH DIETARY REQUIREMENTS

STARTERS

SPROUTING BROCCOLI, CHILLI, ANCHOVIES SOUP

MOGRABIAH, SPINACH & FETA CHEESE

CHORIZO, SWEET POTATO, ROCKET

MAINS

HERBS POLENTA, BUFFALO RICOTTA, AUBERGINES

BABY CHICKEN IN CLAY, POMEGRANATE MOLASSES, SPROUTING BROCCOLI

SEARED PRAWN, SQUID INK RISOTTO, PARSLEY SAUCE

DESSERTS

GREEK YOGHURT PANNA COTTA, PRESERVED SUMMER BERRIES, LEMON VERBENA

WARM PISTACHIO TARTLET, WHITE CHOCOLATE MOUSSE, MACERATED CHERRIES

SELECTION OF ICE CREAMS

BREAD INCLUDED,
SIDE ORDERS, COFFEE & TEA NOT INCLUDED

MENU SUBJECT TO CHANGE WITHOUT NOTICE / SOME DISHES MAY CONTAIN COMMON ALLERGENS

EXECUTIVE CHEF, ALEX FANZOLA | alex@the-collection.co.uk
EVENTS MANAGER, IMAN DJELASSI | iman@the-collection.co.uk





264 BROMPTON RD, LONDON SW3 2AS
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SET MENU – OPTION 2
£45 PER PERSON

PLEASE SELECT 1 STARTER, 1 MAIN AND 1 DESSERT
WE WOULD RECOMMEND CHOOSING ALSO A VEGETARIAN OPTION FOR GUESTS WITH DIETARY REQUIREMENTS

STARTERS

SPICED LAMB, CHICK PEAS, LENTILS & BEANS SOUP

AUBERGINE, BUFFALO MOZZARELLA, TOMATO

HOUSE SALT COD, CRUSHED POTATO & PARSLEY

MAINS

EGG TAGLIATELLE, CÈPES, ARTICHOKE, PECORINO

PAN ROASTED ROYAL BREAM, GREEN BEANS, PEPPER HARISSA

DUCK WITH ORANGE, SWEET POTATOES, SALSA VERDE

SIDES

GRILLED BROCCOLI & SMOKED VEGETABLES

ROCKET, CHERRY TOMATO & PECORINO CHEESE

DESSERTS

SPICE PINEAPPLE WITH CHILLI & CORIANDER, LEMON SORBET, CHILLI JELLY

PRALINE PARFAIT, MALTED CHOCOLATE CRÉMEUX, SESAME TUILE

ORANGE & CINNAMON RICE PUDDING, ROSEWATER ICE CREAM, POMEGRANATE SAUCE

BREAD, COFFEE & TEA INCLUDED

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SET MENU – OPTION 3
£55 PER PERSON

PLEASE SELECT 1 STARTER, 1 MAIN AND 1 DESSERT
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STARTERS

BURRATA, EXTRA VIRGIN OLIVE OIL

BUFFALO TARTARE, QUAIL'S EGG, SOURDOUGH TOAST

CURED DIVER CAUGHT SCALLOPS, CUCUMBER, CAVIAR

MAINS

EGG TAGLIATELLE, CÈPES, ARTICHOKE, PECORINO

BARBEQUED GROUPER, SAMPHIRE, SPICED SWEETCORN

CHARGRILLED 35 DAYS AGED SIRLOIN, HANDCUT CHIPS, ROCKET & CHERRY TOMATO SALAD

SIDES

COURGETTES, PINENUTS & RAISINS

MIXED LEAVES, CARROTS & CUCUMBER

DESSERTS

SPICE PINEAPPLE WITH CHILLI & CORIANDER, LEMON SORBET, CHILLI JELLY

WARM CHOCOLATE & RAISIN CAKE, ROASTED FIGS & CARDAMOM MASCARPONE

SELECTION OF CHEESE, CRACKERS & FIGS

BREAD, COFFEE & TEA INCLUDED

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