

Tutu dining

●STARTERS

Salmon crudo, fennel & Jalapeno salad, ponzu & sesame dressing.

Wye valley asparagus smoked almond romesco, grilled baby leeks, crispy hen egg (V)

Cauliflower, truffle croquettes, sweet & sour florettes, black garlic Aioli (Ve)

●MAINS

Corn fed chicken breast, savoy cabbage, new season peas, jus gras

Halibut, piperade, mussels, saffron velouté, chive oil

Aubergine, herbal couscous, Arrabbiatta sauce, basil (Ve)

●DESSERTS

Apple & rhubarb crumble, toasted pistachio, soy custard (Ve)

Rum baba, Madagascan vanilla cream, confit orange (v)

Xoco Chocolate Delice, hazelnut praline ice cream (v)

£85 per guest + 13.5% service charge. Your group will be served all dishes from each course and all dishes will be served family style across the middle of dining tables. Final numbers requested 10 working days prior to event date. Please note this is an indicative menu and dishes may slightly change to reflect our seasonal and sustainable approach to food. We will inform you of final menu 3 working days prior to event date. The Conduit makes every effort to comply with dietary requirements of all our guests. If you have a food allergy or special requirement, please inform a member of the team prior to placing your orders.



The Conduit
LONDON