

Party Menu

Please Note that our Party Menu is Based on Seasonal Products Sourced from Local Markets on a Daily Basis and Some of the Dishes Might Vary Slightly Towards your Booked Date

FRESHLY BAKED ARTISAN BREAD & SPANISH COLD PRESSED VIRGIN OLIVE OIL

STARTER FROM

PIQUILLO PEPPERS

Stuffed w/ Wild Mushrooms & Goat's Cheese

KING PRAWNS

Sautéed w/ Garlic, Chilli, Spring Onion & Virgin Olive Oil

SERRANO HAM RESERVA

Served w/ Fresh Fruit; Whole Grain Mustard & Honey Dressing

BEEF FILLET CARPACCIO

On Wild Rocket w/ Shaved Parmesan

MAIN COURSE FROM

RISOTTO

Selection Wild Mushrooms; Pecorino Shavings & Basil Pesto

FILLET OF WILD BASS

Wrapped in Banana Leaf on Panadera Potatoes w/ Coconut Milk; Mango & Grape Salsa

BARBARY DUCKS BREAST

Braised Red Cabbage & Red Currant Jus

WELSH LAMB SHANK

Braised in Spiced Coconut Sauce; Green Vegetables & Baby New Potatoes

PUDDING FROM

MEDLEY OF HOME MADE ICE CREAMS & SORBETS

Seasonal Selection

TIRAMISU

About Thyme's Version of a Italian Classic

SPANISH ALMOND TART

Topped w/ Italian Vanilla Pod Ice Cream

CRÈME BRULÉE

Honey & Baileys Irish Cream

Coffee or Tea of Your Choice

36.5.-

A Discretionary Service Charge of 12.5% Will be Added to Your Bill

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