

WINTER SEASON GROUP MENU

AVAILABLE FROM 27TH OCTOBER 2019
£65 PER PERSON

10 – 18 guests

We kindly ask that you select three options from our starters, mains and desserts creating a shorter and customised a la carte menu

19 – 30 guests

You will need to select one starter, one main and one dessert for the entire party

STARTERS

For the Table

Challah with whipped smoked garlic & sea salt spread, extra virgin olive oil & balsamic vinegar

Baked Heritage Beetroot

Golden & red heritage, whipped soya cheese toaststed pumpkin seeds

Smoked Duck

Charred clementine, mixed leaves walnut dressing

Goose Foie Gras Terrine

Apple chutney, toasted challah
£8 per person supplement

Winter Truffle Arancini

Mushroom & truffle carnaroli risotto balls black garlic aioli, pickled vegetable salad

Salmon Gravlax

Lapsang souchong cured, horseradish citrus & compressed cucumber

EXTRAS

Tish Selection
£14 serves 2-4

Hummus, harissa spiced white bean & charred aubergine dip, mezonot crackers & pita

Nuts, Olives & Crisps
£7 serves 4-5

Additional Soup Course
Seasonal vegetable soup - £4 per person
Chicken soup - £5 per person

MAINS

Aubergine Schnitzel

Roasted butternut squash, cavolo nero piquillo pepper & chestnuts, lime

Turkey Schnitzel

Cranberry sauce, thyme jus roasted chestnuts

Dry-Aged Rib Eye Steak

300g, slow roasted plum tomato, crispy shallots
Sauce: Peppercorn or shallot & red wine sauce
£8 per person supplement

Boeuf Bourguignon

Pomme purée, sautéed mushrooms caramelised baby onions & smoked duck

Baked Salmon

Savoy cabbage, crushed new potatoes rocket salsa, caramelised shallots

Roast Stone Bass

Sauteed Jerusalem artichokes, samphire vermouth velouté

All mains are served with the Chef's selection of seasonal vegetables
Roast potatoes, sautéed brussel tops & chestnuts

DESSERTS

Glazed Doughnut

Rose petal glazed doughnut raspberry crème brûlée

Treacle Tart

Caramelised pecan ice cream sour winter fruits

Date Steamed Pudding

Rum & cinnamon toffee sauce stem ginger ice cream

Chocolate Delice

Kirsch macerated cherries espresso ice cream

Cassis Semifreddo

Yogurt espuma, honeycomb granola sweet spiced mulled berries jus

AFTER DINNER

Petit Four Selection
£3.5

Homemade Mince Pie
£2

Tish Dairy Free Restaurant

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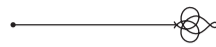
Prices include VAT at 20%. A discretionary 12.5% service charge – shared wholly between the Tish team – will be added to your bill.

Some items may contain allergens, or traces of, please speak to your waiter for further information.





SPARKLING



Glass 125ml Bottle 750ml

France

Drappier Carte d'Or.....£16.00.....£85.00
Bright yellow with notes of brioche, apples, lemon with a lingering biscuity finish

Italy

Prosecco Deccolio.....£8.00.....£42.00
Straw yellow, floral on the nose, fresh & clean mouth filling flavour of apple & white peach

Spain

Cava Metodo Tradicional (*).....£38.00
Fresh, fruity with good acidity & a medium intensity aroma



ROSE



France

Roubine La Vie En Rose, Cotes De Provence (*).....2018.....£50.00
Bright pink with notes of cherry & strawberries on the nose & subtle red fruits on the palate
Sainte Beatrice, Instant B, Cotes De Provence2018.....10.00.....£45.00
Light pink with notes of tart raspberry & red currents with a juicy finish

Spain

Ramon Cardova Rioja, Garnacha-Viora (*).....2018.....£41.00
Pale pink with aromas of stone fruits, featuring zesty red fruits & a peachy lingering finish

Israel

Rose Du Castel, Merlo-Malbec-Cabernet Franc(*)..2018.....£65.00
Light pink with aromas of sweet strawberry, roses & tropical fruits, taste of red cherries & lime



WHITE



Australia

Teal Lake, Chardonnay.....2015.....£8.75.....£35.00
A soft and fruity with guava & apple flavours, aromas of peach & lemon & a citrus finish

California

Baron Herzog, Pinot Grigio2018.....£12.00.....£48.00
Pale yellow with a perfume of tropical notes, followed by ripe apple & pear notes on the palate
Herzog Lineage, Chardonnay.....2016.....£60.00
Complex chardonnay with elegant characteristics with top notes of citrus & tropical fruit

France

Chateau du Grand Barrail, Cotes De Bordeaux (*)..2015.....£29.75
Aromatic sauvignon blanc with lots of minerality & richness on the palate
Domaine Ternyck, Bourgogne-Chardonnay2017.....£66.00
Bright golden with hints of ripe pear, walnuts & vanilla on the nose & smooth fresh mouth feel
Chardonnay, Selection Bokobsa£27.00
Fragrant apple aroma, oak & citrus flavours, pleasant & very easy drinking

Israel

Covenant, Blue C, Viognier (*)2017.....£80.00
Fresh with glazed peach & vanilla cream flavors with hints of camomile & pear on the finish
Castel La Vie Blanc, Sav Blanc-Chardonnay-Gewurztraminer(*)..2018..£75.00
Good structure with silky texture with citrus, melon notes & floral aromas

Italy

Contessa Annalisa, Gavi di Gavi (*).....2016.....£54.00
Well structured, medium intensity, with an evident note of green apples and a hint of aniseed

Spain

Vina Encina, Macabeo2017.....£6.25.....£25.00
Golden with hints of apricot, nut & lychee on the nose with apple & peach notes on the palate

New Zealand

Goose Bay, Sauvignon Blanc.....2017.....13.50.....£51.00
Vibrant and crisp with a hint of tropical fruit on the nose with goosberries & plums on the nose



RED



Glass 175ml Bottle 750ml

Australia

Teal Lake, Cabernet-Merlot2017.....£40.00
Fruity & rich with notes of plum, coffe. licorice on the palate

California

Shirah, Power to the People, Syrah Blend (*).....2014.....£150.00
Peach & apricot notes on the nose with a strong taste of berries on the palate with a long spicy finish
Herzog Lineage, Pinot Noir.....2017...£15.50.....£60.00
Medium body wine with notes of blackberry, cherry & spice, soft & elegant with a smooth finish

France

Château Tour Seran, Bordeaux Blend.....2013.....£70.00
Intense nose of blackcurrant, & hints of mint, round & fresh on the palate with a nutty, spicy finish
Le Moures de Lisle, Cotes du Rhone (*).....2016.....£79.00
Dark garnet with notes of bramble & coffee on the nose with rich & ripe forest berries on the palate
Domaine Bunan, Cotes de Provence(*).....2017£60.00
Dark purple, very fruity on the nose with intense flavours of red fruit & licorice on the palate
Chinon Les Rosier, Cabernet Franc (*).....2016.....£35.00
Organic red wine with hints of red fruit on the nose & strawberry, plum & chili flavours on the palate
Chateau Parsac, Rothchild, Bordeaux Blend.....2016.....£60.00
Intense purple with a touch of vanilla & spices on the nose with raspberry & cherry on the palate
Maison Sarela, 1922 Heritage, Syrah (*).....2017£65.00
Deep red colour, fresh notes of red fruits on the notes with a very fruity finish

Israel

Binyamina, The Cave, Bordeaux Blend (*).....2014.....£120.00
Powerful, smokey on ther nose with notes of dark fruit & liquorice with a nice long finish
Castel, Grand Vin, Bordeaux Blend (*).....2016.....£130.00
Bold, dark & elegant wine with layers of aromas with a complex bouquet of blackberries & spices
Segal Fusion, Bordeaux Blend.....2017£9.75.....£38.00
Deep ruby and garnet colour with a fruity and exotic aroma
Petit Castel, Cab.Sav-Merlot-Petit Verdot (*).....2017.....£100.00
Dark ruby in colour with notes of wild berry, spices & herbs
Canaan, Cabernet Sauvignon.....2018.....£39.00
Dark red with notes of sweet fruit on the nose, notes of black pepper, cherries & plums on the palate
Psagot Sinai, Cabernet-Shiraz.....2017£14.00.....£58.00
Rich spicy vanilla notes with berries and blackcurrants
Jezreel Valley, Carignan (*).....2016.....£68.00
Silky tannins with notes of black plum, lavender and vanilla
Montefiore, Petit Syrah-Syrah-Malbec2017.....11.00.....£43.50
Deep red colour, very fruity with notes of berry with a refreshing finish
Jezreel Alfa, Syrah-Argaman-Cabernet.....2017.....£53.50
Dark red with aromas of pepper, nutmeg and caramel, rich in berry, cocoa and coffee flavours
Tulip Reserve, Cabernet Sauvignon (*).....2017.....£72.00
Maroon red-purple, with aromas of cherry, cassis & vanilla on the palate, pleasurable long finish
Tulip Reserve, Syrah (*).....2016.....£72.00
Deep ruby red with notes of plum, black pepper & chocolate on the nose with fruity & complex flavor
Alexander The Great, Grand Reserve, Cabernet Sauvignon (*).....2012.....£230.00
Almost black thick wine, rich aromas of black fruits with blackberry, plum & chocolate on the palate

Italy

Cantina, Terra Di Seta, Chianti Classico (*).....2016.....£46.00
Ruby red with smooth & elegant notes of cherries, wild berries and violet
Barolo, Tenuta Monchiero, Nebbiolo (*).....2010.....£120.00
Herbaceous aromas, delicate & fruity bouquet with vanilla & toast expressions, elegant in tannins

Spain

Clos Mesorah, Grenache (*).....2015.....£72.00
rich bouquet & notes of ripe cherries & spices with elegant lingering finish
Vina Encina, Tempranillo2017£6.25.....£25.00
Very intense color, round and sweet with slightly spicy and fruity notes, very well balanced

All wines are Mevushal except those marked (*). Wines by the glass are also available in 125ml.
Spirits are served 50ml as standard, 25ml available upon request. Some wines may contain Sulphites