



@tish\_london

## GROUP MENUS

9 – 15 guests

Guests can choose their starter, main and dessert from the menu.

16 - 29 guests

The host will need to select one starter, one main and one dessert for the entire party.

Supplements will be applied if you want more choices per course.

### For the Table

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

### £45 PER PERSON MENU

#### STARTERS

**Baked Heritage Beetroot**  
Golden & red heritage, whipped soya cheese  
toasted pumpkin seeds

**London Cured Smoked Salmon**  
Tomato, cucumber, red onion, capers  
rye bread

**Winter Truffle Arancini**  
Mushroom & truffle risotto balls  
black garlic aioli, pickled vegetable salad

#### MAINS

**Aubergine Schnitzel**  
Roasted butternut squash, cavolo nero  
piquillo pepper & chestnuts, lime

**Duck Leg**  
Slow cooked, bourguignon style  
mashed potato

**Baked Salmon**  
Savoy cabbage, crushed new potatoes  
rocket salsa, caramelised shallot

All mains are served with the Chef's selection of seasonal vegetables

#### DESSERTS

**Lemon Tart**  
Oat crème fraiche, candied lemon zest

**Date Steamed Pudding**  
Rum & cinnamon toffee sauce  
stem ginger ice cream

**Chocolate Brownie**  
Vanilla ice cream

### £55 PER PERSON MENU

#### STARTERS

**Duck Croquettes**  
Confit duck & potato, pickled date purée  
celeriac & apple remoulade

**London Cured Smoked Salmon**  
Tomato, cucumber, red onion, capers  
rye bread

**Warm Winter Salad**  
Quinoa, roasted butternut squash, black cabbage,  
piquillo peppers & chestnuts, pumpkin seeds,  
pepper ranch dressing

#### MAINS

**Truffle Polenta**  
Sautéed mushrooms, roasted parsnip,  
pine kernels & crispy kale

**Lamb Fillet**  
Slow cooked, pomme fondant, cumin & orange  
roasted sand carrot, Armagnac & prune jus

**Roast Stone Bass**  
Sautéed Jerusalem artichokes, samphire  
vermouth veloute

All mains are served with the Chef's selection of seasonal vegetables

#### DESSERTS

**Chocolate Delice**  
Espresso ice cream

**Cassis Semifreddo**  
Yoghurt espuma, honeycomb granola  
sweet spiced mulled berries jus

**Treacle Tart**  
Caramelised pecan ice cream  
sour winter fruits

#### EXTRAS

**Tish Selection**  
£5 supplement per person  
Hummus, harissa spiced white bean & charred  
aubergine dip, mezonot crackers & pita

**Nuts, Olives & Crisps**  
£2.5 supplement per person

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

### Tish Dairy Free Restaurant

196 Haverstock Hill, London NW3 2AG | 020 7431 3828 | eat@tish.london

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



	125ml	750ml
<b>France</b>		
Drappier Carte d'Or.....	£16.00	£98.00
Bright yellow with notes of brioche, apples, lemon with a lingering biscuity finish		
Laurent Perrier Brut Champagne (*).....	£147.00	
Fresh & elegant champagne with great balance of fruity flavours and creamy texture		
Laurent Perrier Rosé Champagne (*).....	£237.00	
Colour changing between shades of pink, crisp with wide range of small red fruits, amazing freshness		

### Italy

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



## ROSE



	175ml	500ml	750ml
<b>France</b>			
Sainte Beatrice, Instant B, Cotes De Provence, 2018.....	£11.25	£29.50	£41.20
Light pink with notes of tart raspberry & red currents with a juicy finish			
Roubine La Vie En Rose, Cotes De Provence, 2018(*).....	£49.50		
Bright pink with notes of cherry & strawberries on the nose & subtle red fruits on the palate			

### Spain

Ramon Cardova Rioja, Garnacha-Viora, 2018(*).....	£37.50		
Pale pink with aromas of stone fruits, featuring zesty red fruits & a peachy lingering finish			

### Israel

Rose Du Castel, Merlo-Malbec-Cabernet Franc, 2018(*).....	£68.00		
Light pink with aromas of sweet strawberry, roses & tropical fruits, taste of red cherries & lime			



## WHITE



	175ml	500ml	750ml
<b>Australia</b>			
Teal Lake, Chardonnay, 2015.....	£11.00	£29.50	£41.50
A soft and fruity with guava & apple flavours, aromas of peach & lemon & a citrus finish			

### California

Baron Herzog, Pinot Grigio, 2018.....	£41.50		
Pale yellow with a perfume of tropical notes, followed by ripe apple & pear notes on the palate			
Baron Herzog, Gewurztraminer, 2018.....	£11.00	£29.50	£41.50
Light straw colour, tropical fruits on the nose and the palate, hints of ginger on the refreshing finish.			
Herzog Lineage, Chardonnay, 2016.....	£56.00		
Complex chardonnay with elegant characteristics with top notes of citrus & tropical fruit			

### France

VDP Chardonnay, 2017.....	£31.00		
Fragrant apple aroma, oak and fruit flavours lingering finish			
Chataeu Les Riganes, Bordeaux Blend, 2018.....	£41.50		
Vibrant, crisp gooseberries & tropical fruit on the note, green gage plums & tropical fruits on the palate			
Domaine Ternyck, Bourgogne-Chardonnay, 2017.....	£60.50		
Bright golden with hints of ripe pear, walnuts & vanilla on the nose & smooth fresh mouth feel			

### Israel

Covenant, Blue C, Viognier, 2017(*).....	£72.75		
Fresh with glazed peach & vanilla cream flavors with hints of camomile & pear on the finish			
Castel La Vie Blanc, Sav Blanc-Chardonnay-Gewurztraminer, 2018(*).....	£88.00		
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, Macabeo, 2017.....	£6.75	£18.50	£26.00
Golden with hints of apricot, nut & lychee on the nose with apple & peach notes on the palate			

### New Zealand

Goose Bay, Sauvignon Blanc.....	2017	£13.5	£35.75	£49.50
Vibrant and crisp with a hint of tropical fruit on the nose with goosberryies & plums on the nose				



## RED



	175ml	500ml	750ml
<b>Australia</b>			
Teal Lake, Cabernet-Merlot, 2017.....	£41.50		
Fruity & rich with notes of plum, coffe. licorice on the palate			

### California

Herzog Lineage, Pinot Noir, 2017.....	£55.75		
Medium body wine with notes of blackberry, cherry & spice, soft & elegant with a smooth finish			
Shirah, Power to the People, Syrah Blend, 2014(*).....	£154.00		
Peach & apricot notes on the nose with a strong taste of berries on the palate with a long spicy finish			

### France

Chateau Parsac, Rothchild, Bordeaux Blend, 2016.....	£56.00		
Intense purple with a touch of vanilla & spices on the nose with raspberry & cherry on the palate			
Château Tour Seran, Bordeaux Blend, 2015.....	£75.50		
Intense nose of blackcurant, & hints of mint, round & fresh on the palate with a nutty, spicy finish			

### Israel

Canaan, Cabernet Sauvignon, 2018.....	£9.50	£25.50	£35.75
Dark red with notes of sweet fruit on the nose, notes of black pepper, cherries & plums on the palate			
Segal Fusion, Bordeaux Blend, 2017.....	£38.50		
Deep ruby and garnet colour with a fruity and exotic aroma			
Montefiore, Petit Syrah-Syrah-Malbec, 2017.....	£11.50	£30.50	£42.25
Deep red colour, very fruity with notes of berry with a refreshing finish			
Jezreel Alfa, Syrah-Argaman-Cabernet, 2017.....	£48.25		
Dark red with aromas of pepper, nutmeg and caramel, rich in berry, cocoa and coffee flavours			
Castel, Grand Vin, Bordeaux Blend, 2016(*).....	£128.00		
Bold, dark & elegant wine with layers of aromas with a complex bouquet of blackberries & spices			
Psagot Sinai, Cabernet-Shiraz, 2017.....	£13.25	£35.00	£48.50
Rich spicy vanilla notes with berries and blackcurrants			
Jezreel Valley, Carignan, 2016(*).....	£72.00		
Silky tannins with notes of black plum, lavender and vanilla			
Tulip Reserve, Cabernet Sauvignon, 2017(*).....	£74.00		
Maroon red-purple, with aromas of cherry, cassis & vanilla on the palate, pleasurable long finish			
Tulip Reserve, Syrah, 2016(*).....	£74.00		
Deep ruby red with notes of plum, black pepper & chocolate on the nose with fruity & complex flavor			
Petit Castel, Cab.Sav-Merlot-Petit Verdot, 2017(*).....	£85.75		
Dark ruby in colour with notes of wild berry, spices & herbs			
Black Tulip Bordeaux Blend, 2014(*).....	£117.00		
Full bodied, with aromas of ripe black fruits, tobacco & toasted wood and a long smooth finish.			
Alexander The Great, 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(*).....	£40.00		
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

Vina Encina, Tempranillo, 2017.....	£6.75	£18.50	£26.00
Very intense color, round and sweet with slightly spicy and fruity notes, very well balanced			
Ramon Cardova Rioja, Tempranillo, 2016.....	£37.50		
Bright red ruby, rioe wild berries and balsamic aromas on the nose			
Ramon Cardova Rioja, Garnacha, 2015.....	£10.25	£27.00	£37.50
Deep ruby colour, black pepper on the nose with clear cherry & berry aromas, very fresh with a crisp finish			
Clos Mesorah, Grenache, 2015(*).....	£93.00		
Rich bouquet & notes of ripe cherries & spices with elegant lingering finish			

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