

CONGRATULATIONS
CLASS OF '25

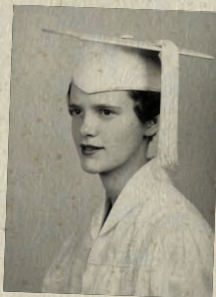
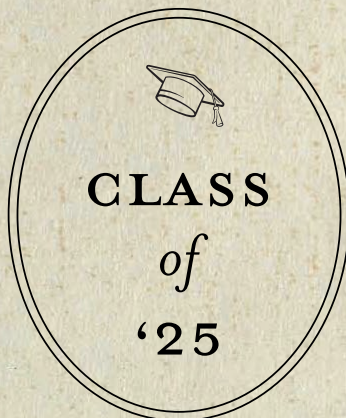


GRADUATION

DINNER MENU



KIMBERLY ANN SULLIVAN
Louis, 2025



JOHN ROBERT MITCHELL
Louis, 2025

ENJOY A COMPLIMENTARY GLASS OF



LAURENT-PERRIER CHAMPAGNE

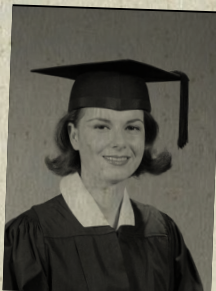
With our Champagne Trolley Experience



LISA MARIE THOMPSON
Louis, 2025

An entertainment fee of £4.95 per person is included in your bill to support the talented performers who help create an unforgettable experience throughout your visit.

If you have a food allergy or intolerance, please speak to a member of our team. A discretionary service charge of 10% will be added to your bill.



CYNTHIA ROSE HARRISON
Louis, 2025

GRADUATION

DINNER MENU

2 courses 44.90

3 courses 49.90

Available 5pm - Late

Monday - Thursday

CHOOSE 1 DISH PER COURSE

STARTER

TOMATO BURRATA (V)

Fresh 125g burrata with heirloom tomatoes and basil.

IBERICO MEATBALLS

Meatballs in San Marzano tomato marinara sauce, topped with cheesy béchamel.

FRIED MAC & CHEESE BALLS (V)

Crispy mac and cheese balls with Cajun mayonnaise.

CALAMARI FRITTI

Crispy calamari with spicy marinara sauce.

MAIN

RIGATONI ALLA VODKA

San Marzano tomato and vodka infused sauce, crispy guanciale, rigatoni and Parmigiano.

SPAGHETTI AGLIO E OLIO (VG)

Fresh vegan spaghetti, garlic, pepper flakes and parsley.

CHICKEN PARMIGIANO

Breaded chicken, marinara sauce, melted fresh mozzarella and Parmigiano.

NEW YORK STRIP 170G

Robata grilled striploin served to perfection.
*£5.00 Upgrade

DESSERT

DESSERT TROLLEY

Choose one of the following:

Apple Pie, Baked New York Cheesecake, Tiramisu.

CRISPY POTATOES WITH TRUFFLE & PARMESAN	11.5
CRISPY POTATOES IN MARINARA SAUCE	9.5
CHEESE SWEET POTATO MASH	9
MAC & CHEESE	9
PARMESAN & KALE SALAD	8

Vegetarian and vegan options are available upon request, please speak to your server.