

SORA DIANA

HALLOWEEN TASTING MENU

2026

THE BLOODINI

Blackberry purée & Prosecco
(Alcohol-free version available)

AUTUMN'S VEIL

Squash velouté with crispy kale

THE CRIMSON CORE

Supplí filled with black rice and truffle, with a molten red heart of cheesy fondue, served on a bed of radicchio leaves

THE MIDNIGHT FORAGE

Wild mushroom-filled tortellini in a rich vegetable broth, finished tableside with a drizzle of black EVO oil

THE HAUNTED HARVEST

Flatbread with a creamy pumpkin base, mozzarella, chestnut and sausage, finished with crunchy pumpkin seeds

THE FORBIDDEN CHERRY

Mini dark chocolate cake lightly soaked in Maraschino liqueur, layered with whipped cream and a black cherry heart, finished with grated dark chocolate

5 COURSE TASTING MENU

£58 per person • Welcome drink included

*.... SOME GUESTS MAY NOT LEAVE WHEN
DINNER ENDS.*