

MAISON
SOUTINE



INTERNATIONAL WOMEN'S DAY MENU

Monday 2nd to Sunday 8th March

This menu has been created by our chef Francesca Giampietro,
and the cocktails by Yordanka Nikolova from The Wolseley
and Kateryna Hetmanska from Manzi's.

For every cocktail and dish sold from this menu we will be donating £1 to
Women for Women International, to support women and girls affected by war.

Cocktails

Petit Cosmo

14.50

ketel one citron vodka,
fair kumquat liqueur,
cranberry juice,
lime juice

Blush Petals 0.0%

10.00

everleaf mountain, orgeat
syrup, lemon juice,
noughty non-alcoholic
sparkling rosé

Peach Collins

14.50

tanqueray gin, fair
elderflower liqueur, peach
puree, lemon juice, sugar,
fever tree soda water

Starter

Citrus Salmon Tartare 16.50

with a brioche bun

Main

Lemon & Herb Poached Cod 29.50

baby carrots, broad beans and asparagus

Dessert

Raspberry-rose Vacherin (v) 8.50

spring berries and raspberry coulis

To learn more about the power of Women for Women International, visit womenforwomen.org.uk
Charity number 1115109

*Please inform your server if you have any food allergies or special dietary needs.
Prices include VAT - A discretionary 12.5% Service Charge will be added to your bill.
All gratuities are managed independently.*