

Executive Chef, Henry Brosi, is delighted to present our exclusive menu selection for the Penthouse & Pavilion Suite.

For a set luncheon menu, please opt for one each of the starter, main and dessert courses. Your chosen menu will be priced at £65.00 per person. For a set dinner menu, please add an intermediate course and your chosen menu will be price at £80.00 per person.

Alternatively, you may wish to offer your guests a choice at the dining table. In this case, please select three items for each of the courses, and the full menu will be priced at £120.00. In addition, Chef Brosi will prepare an amuse bouche and pre-dessert palate cleanser with his compliments, for the complete gastronomic experience.

Appetizers

Langoustine brûlée with Beluga caviar, steamed Dublin Bay prawns, celeriac espuma
Asparagus and wild mushroom salad, leek lasagne and truffle dressing
Caesar Salad with slices of grilled lobster
Goats cheese mousse with sour dough croutons, grilled baby vegetables and chive dressing
Terrine of foie gras with champagne jelly
Salad croustillant, squid with aged balsamic
Roasted rabbit with mustard cappuccino and pickled mushroom terrine
Tartar of salmon and tuna, caviar, horseradish crème fraîche
Escabeche red mullet, coriander cream and fennel salad
Seared duck breast with walnut salad and pear puree

Intermediate

Fillet of Dover sole with sweet pea sauce, pea shoots and broad beans
Stuffed courgette flowers with white crab and ginger, crab veloute
Marinated black cod with spring onions and mustard-su-miso
Jellied essence of tomato, pressed tomatoes & confit aubergine
Jerusalem artichoke risotto with black truffle
Chocolate foie gras with espresso sauce and cappuccino foam
Fricassee of clams, frog legs, tomato and olives with garlic and basil
Garlic & potato soup, herb ravioli and curry oil
Pithivier of confit shallots, foie gras and truffle
Ravioli of lobster, vegetable tagliatelle and coral vinaigrette

Main Courses

Fillet from Castle Mey beef with foie-gras poached in Chambertin, Anna potatoes and sauce Périgourdine
Turbot “Duglère” with young spinach, aged balsamic and saffron essence
Norfolk Horn lamb cutlets glazed with a truffle Béarnaise, leeks and carrots, gratin Dauphinoise, Port jus
Poached chicken breast, wild mushroom ravioli, mousseline of potatoes and rosemary jus
Tempura vegetables, smoked tofu, red wine liquorice and ginger beurre blanc
Roasted pigeon and caramelised sweetbreads with confit onion, roasted chicory and truffle jus
Braised oxtail with pomme purée, glazed vegetables, Hermitage jus
Roasted cod with pancetta, braised fennel, anchovy and jus Nicoise
Braised fillet of brill roasted turnips and red wine beurre blanc

Dessert

Raspberry mille-feuille with vanilla and acacia honey brûlée
Chocolate soufflé with black pepper spiced chocolate sauce and chocolate beignet
Peach Melba
Deconstructed cheesecake with raspberries
Conversation of pineapple
Strawberry carpaccio with yoghurt sorbet and its own consommé
Tart fine of apples with calvados crème fraîche
Vanilla pannacotta with poached exotic fruit infused with lemongrass
Chocolate tart with raspberry gaspacho
Summer pudding with basil sorbet