



## **Luncheon menus**

### Prices

Menu 1	£55.00
Menu 2	£55.00
Menu 3	£58.00
Menu 4	£58.00
Menu 5	£60.00
Menu 6	£61.00
Menu 7	£61.00
Menu 8	£63.00
Menu 9	£63.00
Menu 10	£65.00

*Prices include value added tax at the prevailing rate and are subject to a discretionary 10% service charge*



Menu 1

Ravioli of chicken and truffles with Champagne foam

~oOo~

Pan-roasted fillet of hake, vegetable tagilittle  
cauliflower puree, tomato pepper salsa

~oOo~

Pecan tart with toffee sauce, milk chocolate crisp and vanilla ice  
cream

~oOo~

Coffee and sweetmeats



Menu 2

Marinated tomato, buffalo mozzarella, avocado mousse and  
Parma ham with reduction of apple balsamic and sweet basil oil

~oOo~

Oven-roasted breast of corn fed chicken, sage mash, grilled  
courgette parcel and baked tomato chutney

~oOo~

Chocolate tart, raspberry jam, passion fruit chiboust and  
raspberry sauce

~oOo~

Coffee and sweetmeats



Menu 3

Crabmeat cake, sautéed spinach, porcini tempura and truffle foam

~oOo~

Oven-roasted rump of lamb, poached baby vegetables, herb polenta and prune jus

~oOo~

Exotic fruit soup infused with herbs, passion sorbet and madaline cake

~oOo~

Coffee and sweetmeats



Menu 4

Ballotine of ham hock, cauliflower puree and piccalilli

~oOo~

Grilled fillets of lemon sole, herb potato pancake, wilted spinach and crab bisque flavoured with ginger

~oOo~

Cheesecake with citrus fruit and five spice strawberry sorbet

~oOo~

Coffee and sweetmeats



Menu 5

Asian gazpacho, beef tartar and curry oil

~oOo~

Pan-fried marinated salmon, mustard potato cake, watercress foam

~oOo~

Chocolate pannacotta with mandarin soup and spicy financier

~oOo~

Coffee and sweetmeats



Menu 6

Smoked supreme of duck, chicory salad with mango dressing

~oOo~

Grilled fillet of halibut, braised baby vegetables, saffron potatoes and imperial caviar sauce

~oOo~

Vanilla creme brulee with strawberry essence and sorbet

~oOo~

Coffee and sweetmeats



Menu 7

Seared Canadian scallop, cucumber-fennel salad and raspberry vinaigrette

~oOo~

Braised beef cheeks, green pea mash, mushroom tartlet and Merlot Jus

~oOo~

Valhrona chocolate delice, hazelnut biscuit and raspberry coulis

~oOo~

Coffee and sweetmeats



Menu 8

Escabeche of red snapper and marinated mussels and lime dressing

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Confit of duck leg, braised potatoes, roasted cherry tomatoes and aged balsamic jus

~oOo~

Warm chocolate cake, fromage frais and strawberries

~oOo~

Coffee and sweetmeats



Menu 9

Grilled salmon with baby spinach and lobster bisque

~oOo~

Pan-roasted guinea fowl breast filled with lemon and herb  
mousse, sage mash and port wine jus

~oOo~

Poached pear with rice pudding and pear sorbet

~oOo~

Coffee and sweetmeats



Menu 10

Martini of asparagus and smoked eel, asparagus espuma with Tobiko

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Oven-roasted spiced rack of lamb, celeriac and potato gratin, roasted salsify and liquorice jus

~oOo~

White chocolate mousse, pineapple infused with lemongrass and pineapple jelly

~oOo~

Coffee and sweetmeats