



## ***Penthouse & Pavilion Menu***

*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, including a vegetarian option, 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*

*Ceviche of wild Scottish smoked salmon with white crab, avocado  
and pickled ginger*

*Pan seared tuna with sesame seeds, roasted watermelon, coriander  
salad and balsamic soy dressing*

*Grilled mackerel fillet with roasted aubergine tian and gazpacho*

*Tartar of Wagyu beef with Severuga caviar and crispy oyster*

*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*



***Intermediate***

*Supreme of sea bass steamed with basil, celeriac confit  
and Champagne froth*

*White onion risotto with aubergine piccata*

*Fillet of Dover sole with sweet pea sauce, pea shoots  
and broad beans*

*Crispy calf's sweetbreads and scallops with a wild mushroom ragout  
and sauce Bordelaise*

*Chilled leek soup with spiced chicken ravioli and herb oil*

*Stuffed courgette flowers with white crab and ginger, crab veloute*

*Provençal vegetable ravioli with tomato consommé*

*Foie gras brulee with smoked duck breast and herb salad*

*Marinated black cod with spring onions and mustard-su-miso*



## **Main Courses**

*Fillet from Castle Mey beef with foie gras poached in Chambertin,  
Anna potatoes and sauce Périgourdine*

*Loin and shoulder of Dorset Down lamb with spiced lentils  
and mixed beans*

*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*

*Roast veal fillet with cèpe risotto, Chartreuse from garden  
vegetables and chive foam*

*Seared pink bream, fricassee of squid and Bouillabaisse sauce*

*Roasted fillet of John Dory, herb puree, seared scallops  
and tomato coulis*

*Poached chicken breast, wild mushroom ravioli, mousseline of  
potatoes and rosemary jus*

*Cassoulet of white and green asparagus, linguini and  
summer truffles*



***Dessert***

*Chocolate délice with Speculatus ice-cream*

*Souffléed strawberries and fruit caviar brandy snap*

*Raspberry mille-feuille with vanilla and acacia honey brûlée*

*Chocolate soufflé with black pepper spiced chocolate sauce  
and chocolate beignet*

*Lemongrass soup with caramelized hazelnuts*

*Vanilla creme brulee with strawberry essence*

*Deconstructed cheesecake with raspberries*

*Almond gateaux with apricot sorbet*

*Peach Melba*