

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

*For a set menu, please choose one appetizer, main and dessert course. Your chosen menu will be
priced at £70.00 per person for lunch and £80.00 per person for dinner.*

*Please select any of the intermediate dishes to create a four course menu. Each of these dishes are
individually priced.*

*Alternatively, you may wish to offer your guests a choice at the dining table. In this case, please
select three items from the appetizer, main and dessert courses, to include a vegetarian option. This
menu will be priced at £125.00. 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

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

Classic beef tartar, celeriac remoulade and apple dressing

Roasted rabbit with mustard cappuccino and pickled mushroom terrine

Escabeche red mullet, coriander cream and fennel salad

Quail salad with boudin noir and lentil de puy

Salad of roasted scallops and crispy vegetables with aged balsamic

Terrine of tomato, grilled aubergine and lamb fillets with black olive dressing

Intermediate

Garlic & potato soup, herb ravioli and curry oil £10.50

Grilled Mediterranean vegetable tian served with a spicy tomato sauce £12.50

Pearl barley risotto, caramelized baby onions and black truffle cream £14.50

Warm English asparagus with Hollandaise or lemon butter £16.50

Roasted salmon with sorrel and lemon balm beurre blanc £18.50

Marinated black cod with spring onions and mustard-su-miso £19.50

Maxine potatoes with seared foie gras and hazelnut salad £19.50

Poached chicken sausage with truffle essence £19.50

Ravioli of lobster, vegetable tagliatelle and coral vinaigrette £22.50

Glazed fillets of sole with green grapes and Champagne sauce £24.50

Main Courses

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

Seared Pollock, fricassee of broad beans and peas. Smoked salmon raviolis

Norfolk Horn lamb cutlets glazed with a truffle Béarnaise, leeks and carrots, gratin Dauphinoise, Port jus

Mini Boullabaisse

Oven baked chicken breast, wild mushroom ravioli, mousseline of potatoes and rosemary jus

Courgette flowers stuffed with pistou vegetables, crispy artichokes and summer truffles

Stuffed saddle of rabbit, roasted crayfish, crushed potato and a mustard and tarragon cream

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 fraiche

Vanilla pannacotta with poached exotic fruit infused with lemongrass

Chocolate tart with raspberry gazpacho

Baked vanilla cheesecake with caramelised oranges