



The Krug Room

Dinner Menu 1

Amuse Bouche

**

Martini of leek espuma, caviar and Balic salmon

**

Alsatian flammkuchem
with black truffle and herb salad

**

Baked turbot
with rosemary crust, braised vegetables and Boulangère potatoes, red wine jus

**

Light Jivara mousse
with salted caramel cream and sesame nougatine

**

Coffee
Sweetmeats

£90.00
Including VAT



Dinner Menu 2

Amuse Bouche

**

Poached, grilled Scottish lobster
with aubergine fondue and corail vinaigrette

**

Fillet of Dover sole
with sweet pea sauce, broad beans and aged balsamic

**

Herdwick lamb cutlets glazed
with a truffle béarnaise, seasonal vegetables and port jus

**

Passion fruit and vodka sorbet

**

Pineapple croustillant
with coconut mash

**

Coffee
Sweetmeats

£100.00
Including VAT



Dinner Menu 3

Amuse Bouche

**

Seared diver scallops
with asparagus, Jabugo ham and truffle dressing

**

Crispy calves sweetbreads and New Forest wild mushrooms, mustard sabayon

**

Fillet from White Park beef
with foie-gras poached in Chambertin, Ana potatoes and sauce Bordelaise

**

Roasted pear
with caramel cream, tonka bean tuille and slightly salted caramel ice-cream

**

Raclette from Brie de Meaux
with caviar and truffle oil

**

Coffee
Sweetmeats

£110.00
Including VAT



Dinner Menu 4

Amuse Bouche

**

Steamed Scottish lobster
with truffled leek flan and cauliflower espuma

**

Ratatouille ravioli
with sauce viérge

**

Confit of sea bass
with basil purée and mussel ragout

**

Saddle of Denham Castle lamb
with braised shoulder, green tomato jam, potato risotto and seasonal vegetables

**

Chocolate soup
with vanilla sorbet

**

Raspberry mille-feuille
with Acacia honey brûlé

**

Coffee
Sweetmeats

£120.00
Including VAT

Dinner Menu 5



Amuse Bouche

**

Ceviche of wild Scottish salmon
with white crab, avocado and sweet ginger

**

Langoustine brûléé
with Beluga caviar, steamed Dublin Bay prawn celeriac espuma

**

Pave of turbot
with truffled leeks, white onion risotto and Berkshire crayfish, caper hollandaise

**

Mango salsa spiced
with chilli and basil

**

Roast fillet of Wagyu beef and rib confit, foie-gras and black truffles, sauce Bordelaise

**

Chocolate soufflé
with spiced chocolate sauce and chocolate beignet

**

Selection of British Farmhouse cheese
with fig chutney and quince jelly

**

Coffee
Sweetmeats

£140.00
Including VAT