



The Krug Room

Lunch Menu 1

Amuse Bouche

**

Seared royale fillet of Balic salmon
with potato pancake and horseradish, apple and beetroot dressing

**

Steamed sea bass Duglère
with spinach, aged balsamic, new potatoes and saffron nage

**

Exotic poached fruits
with passion fruit coulis, sesame tuile and lychee sorbet

**

Coffee
Sweetmeats

£80.00
Including VAT



Lunch Menu 2

Amuse Bouche

**

Ahi tuna

with Oriental vegetable salad, caviar and soya-coriander dressing

**

Shellfish ravioli and roasted Dublin Bay prawns
with a truffled lobster bisque

**

Roast breast and thigh of maize-fed chicken
with pea and broad bean risotto, basil pesto and natural cooking juices

**

Sesame cannelloni with ginger cream and strawberries

**

Coffee
Sweetmeats

£90.00
Including VAT



Lunch Menu 3

Amuse Bouche

**

Seared diver scallops
with basil mash and summer truffles

**

Wild salmon mi-cuit, sauce Verveine
with lime and lemon grass nage

**

Loin of lamb
with risotto from Jersey Royales, seasonal vegetables and minted celeriac jus

**

Chocolate délice with Speculatus ice-cream

**

Coffee
Sweetmeats

£95.00
Including VAT



Lunch Menu 4

Amuse Bouche

**

Asparagus and wild mushroom salad
with truffled leek ravioli, chive vinaigrette

**

Butter poached Scottish lobster
with cous cous, peas and broad beans and almond bisque

**

Supreme of sea bass
steamed in a basil jacket, new potatoes, celeriac confit and champagne fruit

**

Bourbon vanilla yoghurt with passion fruit glacé

**

Raspberry mille-feuille with chocolate beignet and pistachio ice-cream

**

Coffee
Sweetmeats

£110.00
Including VAT



Lunch Menu 5

Amuse Bouche

**

Sashimi from langoustine and Ahi tuna
with caviar and wasabi sago

**

Asparagus brûlée
with calves sweetbreads and girolles

**

Shellfish cannelloni
with gratin of Cromer crab with pink grapefruit

**

Roast fillet of Wagyu beef
with beignet from shank, wild mushrooms and truffle jus

**

Exotic fruit soup flavoured with dill, basil sorbet

**

Bourbon vanilla soufflé
with roasted apricots, Grand Marnier coulis and crème chantilly

**

Coffee
Sweetmeats

£120.00
Including VAT