



A La Carte

First Courses

Scallops, Smoked Chicken

Confit Wing, Cèp Purée, Corn and Cèp Emulsion

Crab Avocado Salad

Peanut Veil, Pickled Lemon and Brown Butter Dressing

Buttermilk and Radish Soup

Jellied Smoked Chicken, Radish Coleslaw

The “C, L, T”

Tomato Compression, Iceberg Gaspacho,
Goats Curd and Brown Bread Sorbet

Main Courses

Poached Halibut

Onion Shells, Garlic Chips, Whitebait, Fennel Risotto and Emulsion

Loin of Sea bass

Cucumber Gel, Lobster Cannelloni, Bacon, Broad Beans, Mustard Sauce

Maple Roasted Partridge

Cigar of the Leg, Sherry Vinegar and Coffee Gel, Liver Sauce

Butternut Gnocchi

Corn Purée, Giroles, Spatzel and Scurvey Grass

Desserts

Carrot Cake

Crystalized Walnuts, Carrot Sherbet, Cream Cheese Ice Cream
Fraises des Bois Kir Royal, £12.50

Coconut Pannacotta

Black Olive Caramel, Powder, Mango Caviar
Éclat, Botrytis Sémillon 2007, £11.00

“The Banoffee Pie”

Chestnut, Toffee Shards, Salt Caramel, Banana Sorbet
D’Arenberg, The Prankster 2008, £15.00

Selection of British Cheeses

A Selection of Ports from £12.50

Coffee and Petits Fours

£5.00

*Our Sommelier will be more than pleased to recommend
a suitable wine to complement each of your chosen dishes
Sommelier’s Choice £39.00 per person*

£55.00 for Two Courses or £65.00 for Three Courses inclusive of VAT at current rate

We kindly request our guests to refrain from using mobile phones in the Queens Room and Great Room Restaurants.