



LONDON

PRIVATE MEMBERS CLUB AND HOTEL

Private Dining

Menu A

Terrine of Duck Confit with Spicy Salsa

Grilled Fillet of Red Mullet with Black Olive Tart and Pesto Dressing

Pan-Roasted Wild Scottish Salmon, with Lemon Potato Puree, Wilted Lettuce and Fish Cream

Roasted Rump of Pork with Heritage Potatoes, Tomato, Baby Leeks and Sage Sauce

Lemon Tart with Clotted Cream Ice Cream

Rich Chocolate Mousse with Poached Cherries

3 courses £25.00 per person

Menu B

Salad of Fresh Crab, Spinach and Tomato

Pea and Ham Risotto with Parmesan Crisp

Gressingham Duck Breast with Fondant Potato and Plums

Pan-Roasted Fillet of Brill with Sauté Baby Vegetables and Herb Cream

White Chocolate and Raspberry Brulée and Shortbread

British Cheeses and Biscuits with Chutney

3 courses £35.00 per person



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Menu C

Jerusalem Artichoke Veloute

Diver-Caught Scallops with Samphire and Fish Cream

Braised Smoked Knuckle of Ham with Mustard

Roasted Pavé of Beef with Foie Gras and Mushroom Tart, Greens and Madeira Sauce

Pan-Fried Fillets of John Dory with Salsify, Pepper Confit and Thyme Fish Cream

Selection of Citrus Desserts

Praline Parfait with Caramel and Roasted Nuts

Selection of British Cheeses with Chutney

5 courses £50.00 per person