

SAMPLE MENU

PLATINUM MENU

Moët Champagne Reception & Amuse Bouche



Roast Duck Croquette
Spiced carrot, orange, fennel, pine kernels

Lime Wasabi Cured Salmon
Sweet soy, thai puree, toasted sesame

Celeriac Terrine
Jersalem artichoke puree, granola, apple, walnut



Beef Sirloin
Blue cheese dauphinoise, onion puree, Autumn vegetables, red wine sauce

Seared Chicken Breast
Confit bacon cabbage, roast parsnip, buttered fondant, port jus

Sea Bass Fillet
Herb potato cake, tenderstem broccoli, mustard tartare cream

Tofu, Cabbage, Fig and Walnut Pithivier
Butternut squash puree, turnips, girolles, vegan gravy



Blueberry Cheesecake
Toasted hazelnuts, blueberry sauce

Black Forest Dome
Blackberries, chocolate, cherry compote

Ruby Chocolate and Lime
Chocolate mousse, lime gel



British Cheese Board



Full Afternoon Tea

If you would like to know the allergens in our food or drink, please do not hesitate to contact us
Please note this menu may be subject to change