

Autumn Menu 2008

“Menu à la Carte” Three Courses £55.00

Starters

Mackerel

Poached Ballontine of Cornish Mackerel, Marinated Carrot,
Wasabi and Orange

Foie Gras

Foie Gras, Smoked Duck and Quince Terrine,
Spiced Apple Chutney and Sauternes Jelly

Scallops

Seared Hand Dived Scottish Scallops, Razor Clam,
Smoked Lardo and Cauliflower

Quail

Roast Breast of Quail, Kohlrabi Rémoulade, Pistachio,
Truffle and Pear “Toastie”

Smoked Salmon

Confit Boudin of Auberge Smoked Salmon,
Beetroot, Radish and Horseradish Cream

Mobile phones are not permitted in the restaurant,
could you please leave your phone with reception.

All prices are inclusive of VAT.

Prices are exclusive of a discretionary service charge of 10%
Should you have any allergies, please confirm with the
Manager prior to placing your order

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Main Courses

Venison

Roast Loin of Balmoral Estate Venison, Juniper Infused Polenta Cake,
Poached Pear and Smoked Chocolate

Veal

Chargrilled Rump of Veal, Madeira Braised Snails,
Butternut Squash and Cep

Partridge

Thyme Roast Red Legged Partridge, Braised Leg Pie,
Confit Cabbage and Parsley Root Purée

Monkfish

Poached and Roast Loin of Monkfish, Oxtail Tortellini,
Roast Salsify and Split Port Dressing

John Dory

Roast Fillets of John Dory, Spinach filled Macaroni,
Yellow Chanterelles and Peppered Salami

Side Orders

£3.50 each

Roast New Potatoes
French Beans