

11th FLOOR DINNER MENU

The menu you choose is such an important part of a lasting impression of an event. When planning a menu there are a number of things to remember: balance, colour, content and texture. It is important to try and avoid repetition of similar dishes. The menus have been designed to incorporate the finest ingredients and are expertly prepared by our award winning chefs.

Our Executive Chef is happy to put together a bespoke menu tailored for your event. Please speak to the sales team for further information.

All dinner menus include warm bread rolls and butter, coffee and petit fours.

3 Courses: Starter, Main (meat, fish or vegetarian), Cheese or Dessert	£55.00
4 Courses: Starter, Main, Cheese and Dessert	£60.00
5 Courses: Starter, Fish, Main, Cheese and Dessert	£65.00

TO STARTER

Warm Salad of Lamb Fillet, Confit Potatoes, Basil Oil

Salad of Quail, Pickled Carrots and Apricot Vinaigrette

Smoked Venison, Celeriac Salad, Caramelised Plum

Slow Cooked Pigeon Breast, Red Lentil Puree, Dressed Leaves

Compression of Roasted Vegetables, Baby Herbs, Aged Balsamic (V)

Tian of Confit Beetroot, Goat's Cheese and Toasted Pine Nuts (V)

Butternut Squash and Parmesan Velouté (V)

FISH COURSE

Lobster and Salmon Ravioli, Wilted Spinach

Home Cured Salmon, Blood Orange Mayonnaise

Braised Fillet of Halibut, Creamed Potatoes, Shrimp Butter

Pan Fried Red Mullet, Olive Potatoes, Peas and Parsley Emulsion

Pan Roasted Scallops, Cauliflower three ways, Sweet and Sour White Raisins

John Dory, Roasted Vegetables, Red Wine Vinaigrette

Sea Bass, Crab Risotto, Shellfish Espresso

Monkfish Wrapped in Prosciutto with Creamed White Beans and Sage

All prices are excluding VAT and are valid until 31.12.10

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MAIN COURSE

Braised Belly of Pork, Onion Soubise, Black Pudding Croquette

Rump of Lamb, Confit Shoulder, Spinach, Shallots and Lamb Jus

Fillet of Dry Aged Beef, Celeriac and Potato Rosti, Wild Mushroom Jus

Telmara Duck Breast, Creamed Cabbage, Thyme Parmentier and Pickled Mushrooms

Pot Roast Breast of Guinea Fowl, Spinach, Braised Chantenay Carrots

Label Anglais Chicken Butternut Squash, Broad Beans and Thyme

Rump of Veal, Artichoke Cream, Mushrooms and Boulangere Potatoes

Steamed Sea Bass, Crushed New Potatoes, Tomato and Herb Salsa

Wild Mushroom and Truffle Rissoto (V)

DESSERTS

Assiette of Apple

Roasted Plum, Cinnamon Beignet, Pistachio Ice Cream

Valrhona Chocolate Fondant, Orange Sorbet

Chocolate and Mint Delice

Vanilla Poached Pear, Chocolate, Honey and Thyme Sorbet, Warm Honey Madeline

Mascarpone and Cherry Cheesecake, Chocolate Sorbet

Plate of British and French Cheeses, Celery, Grapes and Chutney

Sliced Fresh Fruit

Hand Made Chocolates and Petit Fours