

DINNER MENU

11th FLOOR SEASONAL DINNER INFORMATION

To complement the status and grandeur of the 11th floor Adam Room our Executive Head Chef is delighted to create a tailor made menu exclusively for your event.

Some examples of tasting menus we have produced in the past are listed below for inspiration:
Seasonal and locally sourced ingredients are used when creating these bespoke menus.

Cappuccino of Jerusalem Artichokes
Pan Seared Red Mullet, Cauliflower and Peas
Fillet of New Season Lamb, Asparagus, Spinach and Wild
Mushroom Bouillon
Manchega, Date and Walnut Bread
Warm Chocolate Fondant, White Chocolate Ice Cream, Melba Sauce
Coffee and Petit Fours

£65.00

Veloute of Pumpkin and Parmesan
Salad of Salt Marsh Lamb, Confit Potato, Secrets Farm Leaves
Pan Roasted Sea Bass, Crab Risotto, Shellfish Espresso
Le Vacherin Mont d'Or, Date and Walnut Bread
Tasting of Autumn Desserts
Coffee and Petit Fours

£70.00

Tortellini of Wild Mushrooms, Tarragon Foam
Salad of English Asparagus, Maldon Sea Salt and Parmesan Cheese
Slow Poached Fillet of Beef, Spring Vegetables, Lemon Grass Granita
Peach Melba
Coffee and Petit Fours

£60.00