



— Spring Menu—
— St. James Menu —

Yellowtail Ceviche, Guacamole and Citrus Dressing

½ doz Dozen Oysters

Spring Onion Mignonette & Irish Soda bread

Twice Baked Colston Bassett Souffle

Montgomery Cheddar, Colston Bassett Stilton and chives

Spiced Monkfish

Marinated red onion and curry sauce

Norfolk Black Chicken

Morels, leeks and Jura wine

Wiltons Risotto

Served with gratin Dauphinois and green beans

Passion Fruit Pavlova

Mango curd and coriander

Chocolate Fondant

Bread and Butter Pudding

Blackcurrant, vanilla custard

Filter Coffee or Mint Tea and Petit Fours

110.00

Menu Available For Lunch And Dinner

To Choose From On The Day For Up To 15 Guests



— Spring —

— Beau Brummell Menu —

Lobster Bisque

Maldon Salt Cured Smoked Scottish Salmon
Irish Soda bread

Twice Baked Colston Bassett Souffle
Montgomery Cheddar, Colston Bassett Stilton and chives

Roast Halibut

Devilled brown shrimp butter with baked Cornish Hispi cabbage

Roast Rack of Herb Crust Lamb
Pea puree, herb gnocchi and wild garlic

Wiltons Risotto

Served with gratin Dauphinois and green beans

Mille-Feuille

Almonds and custard cream

Chocolate Fondant

Bread and Butter Pudding
Blackcurrant and vanilla custard

Filter Coffee or Mint Tea and Petit Fours

125.00

Menu Available For Lunch And Dinner

To Choose From On The Day For Up To 15 Guests



— Spring —
— Wiltons Menu —

½ doz Dozen Oysters
Spring Onion Mignonette & Irish Soda bread
Twice Baked Colston Bassett Souffle
Montgomery Cheddar, Colston Bassett Stilton and chives

Beef Tartare

Grilled Dover Sole
Grilled Beef Fillet with Béarnaise Sauce

Wiltons Risotto

Served with gratin Dauphinois and green beans

Gâteaux Opéra
Chocolate, coffee and Grand Marnier

Passion Fruit Pavlova
Mango curd and coriander

Bread and Butter Pudding
Blackcurrant and vanilla custard

Filter Coffee or Mint Tea and Petit Fours

135.00

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To Choose From On The Day For Up To 15 Guests