

— St. James Menu —

Lobster bisque

Secret Smokehouse 'London Cure' smoked salmon  
Chicory salad, Cropwell Bishop, pear and walnut

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Grilled Lemon sole with sauce vierge

Pan fried salmon with citrus beurre blanc

Sirloin of Rose County beef with chasseur sauce

*Served with new potatoes and seasonal vegetables*

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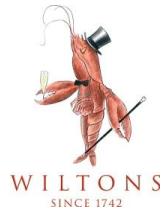
Crème brûlée with seasonal fruit

Wiltons fruit plate

English apple crumble and vanilla custard

75.00

Menu available for lunch and dinner  
To choose from on the day for up to 15 guests



— Beau Brummell Menu —

Lobster with Russian salad  
Marinated salmon, dill and mustard sauce  
Twice baked Cropwell Bishop Stilton soufflé

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Grilled Dover sole with béarnaise sauce  
Seabass with lie de vin sauce  
Romney Marsh lamb cutlets with parsley crumb  
*Served with new potatoes and seasonal vegetables*

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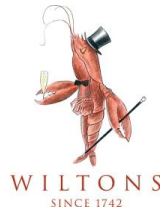
Wiltons soufflé  
English apple crumble and vanilla custard  
Amedei chocolate fondant with salted caramel ice cream

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Filter coffee or mint tea and petit fours

90.00

Menu available for lunch and dinner  
To choose from on the day for up to 15 guests



— Wiltons Menu —

Secret Smokehouse Scottish salmon  
Native lobster cocktail  
Ballotine of duck foie gras with Sauternes jelly

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Dover sole  
*Grilled or meunière*  
Grilled halibut with hollandaise sauce  
Grilled Rose County beef fillet with béarnaise sauce  
*Served with new potatoes and seasonal vegetables*

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Wiltons soufflé  
Amedei chocolate fondant with salted caramel ice cream  
Bread and butter pudding with vanilla custard

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Filter coffee or mint tea and petit fours

100.00

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To choose from on the day for up to 15 guests