



— St. James Menu —

Potted shrimps on toast  
Secret Smokery Scottish salmon  
Twice baked Cropwell Bishop Stilton soufflé

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Grilled Cornish plaice  
Pan fried salmon with citrus beurre blanc  
Parsley crumbed lamb cutlets with spinach

*Served with new potatoes and French beans*

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Bread and butter pudding  
Poached pear and cinnamon ice cream  
English apple crumble and vanilla custard

65.00

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



WILTONS  
SINCE 1742

— Beau Brummell Menu —

Prawn cocktail

Marinated salmon, dill and mustard sauce

Ham hock and foie gras terrine

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Lemon sole with sauce grenobloise

Grilled halibut with béarnaise sauce

Parsley crumbed lamb cutlets with spinach

*Served with new potatoes and French beans*

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Wiltons soufflé

Vanilla crème brûlée with seasonal fruit

English apple crumble and vanilla custard

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Filter coffee or mint tea and Petit fours

85.00

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



WILTONS  
SINCE 1742

— Wiltons Menu —

Wild 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 béarnaise sauce

Rose County beef fillet

*Served with new potatoes and French beans*

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Wiltons soufflé

Bread and butter pudding with vanilla custard

Amedei chocolate fondant with salted caramel ice cream

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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 16 guests