



— Autumn and Winter —

— St. James Menu —

Secret Smokehouse 'London Cure' smoked salmon

Game terrine with apple chutney

Twice baked Cropwell Bishop Stilton soufflé

Lemon sole with wild mushrooms

Roast pheasant, sprouts and bacon

Seasonal risotto

Served with gratin Dauphinois and buttered spinach

Crème brûlée

Red wine poached pear and cinnamon ice cream

Wiltons crumble with vanilla custard

Contains nuts

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



— Autumn and Winter —
— Beau Brummell Menu —

Dressed crab

Steak tartare with truffle

Twice baked Cropwell Bishop Stilton soufflé

Pan fried halibut with Aquitain caviar and crème fraîche velouté

Rhug Estate venison

Seasonal risotto

Served with gratin Dauphinois and buttered spinach

Wiltons crumble with vanilla custard

Contains nuts

70% Amedei chocolate fondant with crème fraîche

Grand Marnier parfait

Filter coffee or mint tea and petit fours

95.00

Menu available for lunch and dinner

To choose from on the day for up to 15 guests



— Autumn and Winter —

— Wiltons Menu —

Native lobster cocktail

½ dz Oysters with Isle of Harris gin jelly and samphire
Heritage beetroot, burrata and pickled walnuts

Grilled Dover sole

Grilled West Country beef fillet with béarnaise sauce
Seasonal risotto

Served with gratin Dauphinois and buttered spinach

70% Amedei chocolate fondant with crème fraîche

Wiltons soufflé

Grand Marnier parfait

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