



-- Winter--

-- St. James Menu --

Secret Smokehouse 'London Cure' Smoked Salmon
Beef Carpaccio, Anchovy Dressing, Parmesan Crisp
Twice Baked Cropwell Bishop Stilton Soufflé

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Halibut, Buttered Cabbage, Riesling Beurre Blanc
Lamb Chops, Celeriac Fondant, Black Garlic Purée and Rosemary Jus
Seasonal Risotto
Served with gratin dauphinois and green beans

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Crème Brûlée
Red Wine Poached Pear with Cinnamon Ice Cream
Wiltons Crumble

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Tea, Coffee and Petits Fours

85.00

Menu Available For Lunch And Dinner From 1st January To Mid-March
To Choose From On The Day For Up To 15 Guests



-- Winter --

-- Beau Brummell Menu --

Dressed Crab

Steak Tartare with Truffle

Twice Baked Cropwell Bishop Stilton Soufflé

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Pan Fried Halibut, Aquitaine Caviar and Crème Fraîche Velouté

Duck à l'Orange

Seasonal Risotto

Served with gratin dauphinois and green beans

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Wiltons Crumble

70% Amedei Chocolate Fondant

Grand Marnier Parfait

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Tea, Coffee and Petits Fours

100.00

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To Choose From On The Day For Up To 15 Guests



-- Winter --

-- Wiltons Menu --

Native Lobster Cocktail
Selection of ½ Dozen Oysters
Burrata, Spiced Winter Tomatoes and Baby Artichokes

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Grilled Dover Sole
Grilled Beef Fillet with Béarnaise Sauce
Seasonal Risotto
Served with gratin dauphinois and green beans

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70% Amedei Chocolate Fondant
Wiltons Soufflé
Grand Marnier Parfait

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Tea, Coffee and Petits Fours

110.00

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