



-- Summer --

-- St. James Menu --

Secret Smokehouse 'London Cure' Smoked Salmon

Beef Carpaccio

Pickled baby vegetables, croutons, Parmesan and anchovy dressing

Twice Baked Colston Bassett Souffle

Halibut

Aubergine caviar, tomato ketchup and black olive dressing

Lamb Chops

Grilled courgette, chickpea purée red pepper and oregano

Seasonal Risotto

Served with gratin dauphinois and green beans

Nectarines and Cream

Clotted cream, Champagne and Elderflower

Trifle

Raspberry sorbet and sugared almonds

Bread and Butter Pudding

Filter Coffee or Mint Tea and Petit Fours

90.00

Menu Available for Lunch and Dinner From 14th June to 31st August

To Choose from On the Day for Up To 15 Guests



-- Summer --
-- Beau Brummell Menu --

Avocado and Crab

Steak tartare with Black Truffle

Twice Baked Colston Bassett Souffle

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Halibut

Aquitaine caviar, lemon verbena and herb salad

Lamb Cannon

Spinach puree, girolles, Isle of Wight tomatoes and tarragon

Seasonal Risotto

Served with gratin dauphinois and green beans

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Wiltons Crumble

Hazelnut crumble and vanilla custard

Amedei 70% Chocolate Fondant

Trifle

Raspberry sorbet and sugared almonds

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Filter Coffee or Mint Tea and Petit Fours

100.00

Menu Available for Lunch and Dinner From 14th June to 31st August

To Choose from On the Day for Up To 15 Guests



-- Summer --

-- Wiltons Menu --

Native lobster cocktail

Selection of ½ dz Oysters

Burrata

Broad beans, peas, nasturtium pesto, and flowers

Grilled Dover Sole

Grilled West Country Beef Fillet with Béarnaise Sauce

Seasonal Risotto

Served with gratin dauphinois and green beans

70% Amedei Chocolate Fondant

Summer Pudding

Bread and Butter Pudding

Filter Coffee or Mint Tea and Petit Fours

120.00

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