

Atrium Dinner Menu

2 Courses £26.00

3 Courses £30.00

Amuse Bouche

Chicken Quenelle

Tarragon, Morels, Leeks, Creamed Sherry Sauce

To Start

Champagne Risotto

Cultivated Mushrooms, Butternut Squash, Parmesan and Almond Tuile

Mi Cuit Salmon

Cucumber and Radish Salad, Borage, Caviar, Lemon Gel

Guinea Fowl Choux Farci

Shimeji Mushroom, Shallot Purée, Crispy Potato

Steamed Lemon Sole

Salmon Mousseline, Creamed Fennel, Dill, Mandarin Sauce

Pork Cheek

Sage & Hazelnut Pesto, Cauliflower, Capers

To Follow

Globe Artichoke, Mushroom and Tarragon Duxelles

Salt Baked Celeriac, Girolles, Hazelnuts, Poached Hen Egg, Hollandaise Sauce

Line-Caught Sea Bass

Fennel Confit, Samphire, Purple Sprouting, Saffron Cream

Pan-Seared Beef Fillet

Foie Gras, Onions Bordelaise, Potato, Caper and Shallot Terrine, Madeira Reduction

Blossom Honey and Lavender Glazed Gressingham Duck

Candied Beets, Blackberry, Cassis Sauce

Roast Loin and Shoulder of Cotswold Lamb

Buttered Green Beans, Apricot Purée, Cumin Jus

To Finish

Ghana Chocolate Mousse, Fresh Mango and Passion Fruit Compote, Gingernut Biscuit, Passion Fruit Marshmallow, Tanzanie Ice Cream

Pineapple and Buttermilk Pannacotta, Coconut Parfait, Compressed Pineapple, Roquefort and Sesame Biscuit, Banana Sponge, Pineapple Wafer, Coconut Meringue

Blackcurrant Mousse, Spiced Poached Comice Pear and Liqueur Insert, Pistachio Sablè Breton, Apple and Tarragon Granita

Lemon Brûlée, Lemon Balm Curd, Lime Sponge, Vanilla Pod Shortbread, Cardamom Meringue, Pink Grapefruit and Goats Curd Sorbet