



Christmas at Bentley's

THE CRUSTACEA ROOM

Champagne & Chef's Selection Canapés £30pp

Starters

Rooftop Smoked Salmon, Potato Blinis & Horseradish
-
Tartare of Irish Hereford Prime Beef, Oyster Cream, Crispy Shallots
-
Ceviche of Scallops & Gurnard, Red Onion, Lime & Chilli
-
Cornish Crab & Mussel Soup, Coconut, Ginger and Lime
-
Sherry-Cured Foie Gras, Gooseberry, Sauternes & Broiche
-
Burrata, White Peach, Beetroot & Sorrel (v)

Mains

Baked Sole, Cornish Crab, Artichoke Bariogoule, Spring Vegetables
-
10oz Sirloin of Irish Hereford Prime Beef, Café De Paris Butter
-
Goan-Spiced Monkfish & Prawn Curry
-
Roast Breast of Goosnargh Duck, Chouxcrout, Apricot & Morteau
-
Classic Fish Pie, Prawn, Haddock & Salmon
-
White Asparagus, Parmesan Gnocchi, Peas & Broadbean (v)

Desserts

Popcorn Caramel, Burnt Almond Ice Cream
-
Bitter Chocolate Mousse, Gold Leaf & Hazelnuts
-
Craquelin Choux, Hazelnut Praline
-
Gariguettes Strawberries, Champagne, Elderflower & Cornish Cream
-
White Peach, Rose Syrup, Pistachio, Pomegranate, Kulfi
-
Wye Valley Raspberries, Vanilla Crème Semolina, Poppy Seed Macaron

£ 9 5 p p



For food allergies and intolerances please alert your event manager