



ROYAL GARDEN HOTEL
LONDON

Lunch and Dinner Menu

Starters

Smoked salmon and Cornish crab
avocado cream, micro herbs

Lasagne of salmon and prawn
Champagne, chive and butter sauce

Roasted West coast cod
clam chowder

Pressed terrine of braised pork belly, guinea fowl and foie gras
pickled beetroot and golden sulfana puree

Double backed smoked salmon soufflé
caviar cream

Oven Baked Guinea fowl torte
mushroom risotto

Basil and orange cured salmon trout
chilled gazpacho

Salad of smoked duck and duck leg bon bon
foie gras croute and apricot salad



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Main Courses

Roasted breast of pheasant and Madeira truffle jus
confit pheasant leg pithivier, spelt and bean casserole and vegetable bouquet

Roasted loin of Welsh lamb
cabbage and root vegetable terrine, matfe femme potatoes and mint jus

Grilled fillet of Buccleuch beef with balsamic jus
celeriac fondant, oxtail tortellini and grilled Mediterranean vegetables

Roasted saddle of Welsh lamb filled with spiced apricot mousse
parsnip puree, vegetable bundle with basil, sun blushed tomato and potato tian

Pan seared fillets of Dover sole and prawn cannelloni,
Champagne sauce, potatoes elizabeth, pea puree with beans and snow peas

Pistachio crusted fillet of halibut
creamed mixed bean cassoulet with chorizo and spinach cannelloni

Asian spiced black cod
sweet peppered fried rice and steamed vegetables

Oven baked rib eye of single estate Buccleuch beef
*fondant tower, red onion marmalade, foie gras lozenge with ragout of ceps, artichokes,
broad beans and sun blanched tomatoes*



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Desserts

Lemongrass and strawberry tart
minted crème fraîche sorbet

Grand Marnier soufflé
orange caramel sauce and caramel ice cream

Raspberry Breton tart
vanilla cream and orange gel

Pistachio soufflé
Valrhona chocolate sorbet

Chocolate pave, chocolate streusel

The Royal Garden Trio

Layered vanilla and cherry slice
cherry gel, vanilla ice cream

Dark Chocolate tart
vanilla ice cream and cherry compote

Allergens: if your guests suffer from any food allergies or intolerances please ask your event manager before the event date to find out more about our ingredients