

Autumn & Winter Crown Menu

September 1st - February 28th | Three Courses £85

STARTERS

Slow Braised Lamb Croquette
Hollandaise, Marinated Cucumber

[E], [M], [SD], [Mu]

Baked Beetroot
Grilled Artichokes, Shimeji Mushroom Dressing

[SD], [Mu] **VE**

Cornish Crab & Avocado Salad

[C], [M], [SD], [Mu]

MAINS

Roasted Fillet of Halibut
Chargrilled Leeks, Glazed Parsnip, Curry Butter Sauce

[F], [SD], [M]

Cauliflower & Chickpea Puff Pastry Parcel
Braised Kohlrabi

[SD] **VE**

Roasted Venison
Spiced Carrot Purée, Kale, Red Wine Sauce

[M], [SD]

DESSERTS

White Chocolate Cream
Vanilla Biscuit, Mixed Berries

[S], [M], [F], [G] **V**

Vanilla Cream Victoria Sandwich
Blackberry Compote

[G] **VE**

Pear & Almond Cake
Cinnamon Custard, Chantilly

[E], [N], [M], [G] **V**

Tea & Coffee + Truffles


THE GORE
LONDON

STARHOTELS
COLLEZIONE

Please make one of our team aware of any dietary restrictions or allergies you might have. A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan. **ALLERGEN KEY** - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

Autumn & Winter Tiara Menu

September 1st - February 28th | Three Courses £70

STARTERS

Ham Hock Terrine
Celeriac & Apple Dressing, Warm Brioche
[E], [M], [SD], [Mu], [G]

Pumpkin Velouté
Hass Avocado Croute
[SD], [G] **VE**

Loch Duart Salmon & Fennel Vol-au-vent
Chive butter Sauce
[F], [M], [SD], [E], [Mu], [G]

MAINS

Roasted Cornish Cod
Lentil & Root Vegetable Casserole
[F], [SD], [Ce], [M]

Twice Baked Goat Cheese Soufflé
Datterini Tomatoes, Sweet Pepper Sauce
[SD], [Ce], [G], [M], [Mu], [E]

Corn-fed Chicken Breast
Wild Mushrooms, Fondant Potatoes, Leeks,
Chicken & Thyme Gravy
[M], [SD], [G], [E]

DESSERTS

Sticky Toffee Pudding
Vanilla Clotted Cream
[M], [E], [G] **V**

Carpaccio of Pineapple
Lime Syrup, Coconut Sorbet
VE

Bitter Chocolate Pots
with Prunes
[M], [G] **V**

Tea & Coffee + Truffles £6.5 per person


THE GORE
LONDON

STARHOTELS
COLLEZIONE

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