



THE ENGLISH GRILL

Renais Gin Supper

A celebration of Terroir & Tradition

The evening will commence with Canapés and Gin Cocktails
in The Leopard Room and Palace Lounge

Amuse Bouche

Beef Tartare

Truffle Hash Brown, Exmoor Caviar

Paired with Emma Spritz - Renais Gin, Elderflower, Lemon, Chablis, Sparkling Water

Starter

Chicken Liver Pâté

Apples, Raisins, Ginger, Toasted Brioche

Paired with Terroir Martini - Renais Gin, Chablis, Bitters

Fish

Coquille Saint-Jacques

Wild Mushroom, Gruyère Cheese Béarnaise, Smoked Bacon Crumble

Paired with Domaine Watson Chablis

Sorbet

Renais Gin

Meat

Duck à l'Orange

Chicory, Walnuts, Celery

Paired with Domaine Watson Irancy

Dessert

Peanut, Raspberry & Chocolate

Chocolate Peanut Mousse, Raspberry Confit, Chocolate Brownie, Raspberry Ice Cream

Paired with Grand Cru Negroni - Renais Gin, Lillet Rosé, Campari

Coffee and Petits Fours

169 per person

RENAIS
— SMALL BATCH GIN —

We are committed to using sustainable and ethical suppliers for all of our produce. All requests are treated with extra care. Nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes.

Vegetarian — (v) | Vegan — (ve)