



## PRIVATE DINING MENU

(v) Salad of heirloom tomatoes, goat's cheese and black olive caramel

Braised lamb neck, lamb bone marrow, garden peas, salt baked beets and truffle sauce

Loch Fyne smoked salmon with traditional garnish

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Free range Cotswold chicken, smoked chicken leg, celeriac and truffle ravioli,  
baby artichokes and buttered young carrots

Roasted Launceston lamb loin, glazed sweetbread, samphire, garlic and lemon purée

Roasted loin of monkfish, curried cheek, Indian spiced cauliflower purée and toasted almond sauce

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Manjari chocolate moelleux, dulcey chocolate centre, salted caramel with milk ice cream

Baked custard tart with English plum compote

Homemade vanilla bean ice cream, caramelised pineapple and honeycomb

As an additional course we can offer a selection of four cheeses  
Kilree Goats, Breville ewes, Brighton Blue, Calvados Camembert  
served with toasted walnut bread, homemade chutneys and truffle honey  
(£6.00 supplement per person)

Coffee or Tea  
Petit Fours

**3 courses   £65**



• The Rib Room Bar & Restaurant •



• Jumeirah Carlton Tower •



Some dishes may contain traces of nut or seed products.  
All prices include VAT. A discretionary 15% service charge will be added to your bill in lieu of gratuity.