

PALM COURT

~ BRASSERIE ~

SUNDAY SPECIAL MENU

SOUP OF THE DAY

CITRUS MARINATED SALMON celeriac remoulade, dill oil

BAKED WEDGE OF BRIE in filo pastry with cranberry chutney

CHICKEN LIVER PARFAIT red onion marmalade and toast

PALM COURT SALAD with kale, red cabbage, carrot, edamame beans, dried cranberries, yellow and red cherry tomatoes and pumpkin seeds



ROAST TOPSIDE OF BEEF

roast potatoes, roasted vegetables, greens, Yorkshire pudding and gravy

ROAST CHICKEN BREAST AND THIGH

pigs in blankets, sage and onion stuffing, roast potatoes, buttered carrots, greens, bread sauce and gravy

RISOTTO OF ASPARAGUS

broad beans, mint and reggio cheese

RAINBOW TROUT

garlic crushed new potatoes and hollandaise sauce

SLOW ROAST PORK BELLY

mashed potatoes, braised red cabbage, apple sauce



VALRHONA CHOCOLATE TART with mint chantilly

BAKED TUSCAN CHEESECAKE with white chocolate & raspberry compote

CLASSIC CREME BRULEE

SELECTION OF ICE CREAMS AND SORBETS

BANOFFEE PIE with whipped cream

SIDES

YORKSHIRE PUDDING 1.00 • PIGS IN BLANKETS 1.00

SAGE AND ONION STUFFING 1.95 • HONEY GLAZED PARSNIPS 3.95

BUTTERED CARROTS 3.95 • GREEN BEANS 3.95

GREENS 3.95 • BRAISED RED CABBAGE 3.95

PACKAGE INCLUDES HALF BOTTLE OF HOUSE WINE

An optional service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.