

— St. James Menu —

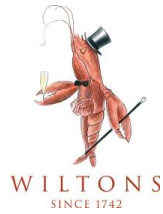
Potted shrimps on toast
Secret Smokery Scottish salmon
Twice baked Cropwell Bishop Stilton soufflé

Grilled Cornish plaice
Pan fried salmon with citrus beurre blanc
Parsley crumbed lamb cutlets with spinach
Served with new potatoes and French beans

Bread and butter pudding and vanilla custard
Poached pear and cinnamon ice cream
English apple and plum crumble and vanilla custard

65.00

Menu available for lunch and dinner
To choose from on the day for up to 15 guests



— Beau Brummell Menu —

Prawn cocktail

Marinated salmon, dill and mustard sauce

Ham hock and foie gras terrine

Lemon sole with sauce grenobloise

Grilled halibut with béarnaise sauce

Parsley crumbed lamb cutlets with spinach

Served with new potatoes and French beans

Wiltons soufflé

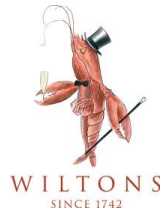
Vanilla crème brûlée with seasonal fruit

English apple crumble and vanilla custard

Filter coffee or mint tea and Petit fours

85.00

Menu available for lunch and dinner
To choose from on the day for up to 15 guests



— Wiltons Menu —

Wild Scottish salmon
Native lobster cocktail
Ballotine of duck foie gras with Sauternes jelly

Dover sole
Grilled or meunière
Grilled halibut with béarnaise sauce
Rose County beef fillet
Served with new potatoes and French beans

Wiltons soufflé
Bread and butter pudding with vanilla custard
Amedei chocolate fondant with salted caramel ice cream

Filter coffee or mint tea and petit fours

110.00

Menu available for lunch and dinner
To choose from on the day for up to 16 guests