

GROSVENOR HOUSE SUITES

SAMPLE 3- COURSE MENU

STARTERS

Thai Spiced Chicken and Coconut Velouté

Mackerel Tartare, Soft Quail Eggs, Compressed Cucumber, Croutons, Kohlrabi

Chargrilled Octopus, Cornish Crab, Avocado, Pickled Radish, Nasturtium Salade

Lyonnaise, Confit Chicken Leg

Steak Tartare, Confit Egg Yolk, Breakfast Radish, Cornish Salted Caviar

Goat's Curd, Chicory, Pear, Pickled Walnuts, Truffled Honey (V)

MAIN COURSES

Sirloin of Prime Beef, Bone Marrow, Glazed Carrots, Sauce Bordelaise

Pan Seared Fillet of Cod, Palourde Clam Risotto, Parsley Oil

Lamb Rump, Sweetbreads, Pea, Iberico Ham, Café au Lait

Globe Artichoke Pithivier, Spinach, Wild Mushroom, Torched Baby Onions,
Sauce Soubise (V)

Wild Seabass, Grain Mustard Crust, Creamed Leeks, Potato and Pancetta Terrine

Charred Halloumi, Fregula, Romero Peppers, Labneh, Toasted Almonds (V)

DESSERTS

Banana Tarte Tatin, White Chocolate, Rum Sorbet

Raspberry Bakewell, Szechuan Pepper Ice Cream

Manjari Chocolate Pot, Cherry Sorbet, Almond Biscotti

Selection of Cheeses, Pear and Ginger Chutney

Prices start from £150

For those with special dietary requirements, allergies or intolerances and wish to know about the ingredients used, please ask a member of our team.

A 15% discretionary service charge will be added to your total bill. VAT is included in the price.