



Pall Mall
Banqueting Selector
Menu 2019

Starters and Intermediates

Choose **one** starter from the selection below

Fish & Shellfish

Seafood chowder, mussels, clams, prawns and monkfish	£12.50
Lobster bisque, fine Cognac and saffron	£12.50
Medallion of monkfish and tiger prawn, Thai spices and vegetable stir fry	£17.50
Severn & Wye Royal Automobile Club cure smoked salmon, Amalfi lemon and caper berries	£17.50
Iced cream of asparagus soup, smoked salmon cannelloni	£17.50
Pan roasted Orkney scallops, pea puree and curry oil	£19.50
Ravioli of lobster and Devon crab, sea vegetables and lobster bisque	£19.50
Salad of Devon crab, tiger prawn, avocado, mango, yuzu and sushi ginger dressing	£22.00

Meat

Chicken consommé, stuffed chicken wings, truffles and vegetable pearls	£10.50
Wiltshire ham hock with piccalilli	£12.50
Confit duck salad and foie gras salad, cherry and mandarin dressing	£12.50
Terrine of game, caramelised red onion chutney and country bread	£12.50
Salad of Parma ham, roasted San Marzana tomatoes, mozzarella and basil oil	£12.50
Ballotine of foie gras, Yorkshire rhubarb, ginger and warm brioche	£17.50
Pan seared foie gras, spice bread, Tokai wine and orange reduction	£17.50

Vegetable

Vegetable minestrone	£10.50
Cream of white onion soup, rarebit croutes	£10.50
Salad of heirloom beetroot, goats curd and balsamic dressing	£12.50
Westcombe cheddar twice baked soufflé, green tomato chutney	£12.50
Warm artichoke and wild mushrooms, watercress cream	£12.50
Vine tomato tart, tapenade, pesto and salad leaves	£12.50
Spinach ravioli, parmesan cream, truffle shavings	£14.50
Warm asparagus, hollandaise sauce and melted butter	£14.50

Main Courses

Choose **one** main course from the selection below

Fish & Shellfish

Tournedo of monkfish, cassolette of beans, chorizo and roasted peppers	£36.00
Pan roasted sea bass, Nicoise vegetables, pesto crushed new potatoes	£41.00
Fillets of Dover sole, filled with salmon mousse, served with asparagus, crushed new potatoes and watercress cream	£41.00
Scottish halibut, sea vegetables, mousseline potatoes and Champagne veloute	£43.00
Cornish turbot, cannelloni of lobster and Devon crab, spaghetti of vegetables and lobster sauce	£50.00

Poultry

Breast of Creedy Carver duck, spiced pear, blueberry and orange sauce, cocotte potatoes, long stem broccoli and honey glazed carrots	£36.00
Traditional roast Gressingham duck, sage and onion galette, bramley apple sauce, medley of vegetables and roast potatoes	£36.00
Supreme of Banham chicken, morel cream, chive mash, asparagus and truffles	£35.00
Ballotine and breast of Guinea fowl Veronique, potato gratin, roasted shallots, glazed roots, grape and white wine jus	£38.00

Beef & Veal

Medallions of Hereford beef bourguignon, herb mash and roasted roots	£38.00
Roast sirloin of Hereford beef & Yorkshire pudding, market vegetables, Chateau potatoes and roasting juices	£41.00
Rosettes of veal, roasted artichokes and forest mushrooms, parsley mash and Madeira wine jus	£41.00
Roast fillet of Hereford beef, braised ox cheeks, horseradish mash, vegetable medley and red wine jus	£45.00
Fillet of Hereford beef Wellington, market vegetables, herb crusted fondant potato and truffle jus	£45.00
Tournedo of beef Perigourdine, pan seared foie gras, fine green beans, glazed root vegetables and truffle sauce	£45.00

Lamb

Roast rump of lamb, Provencal vegetables, fondant potato, basil and olive Jus	£36.00
Roast rack of Southdown lamb, braised shoulder Boulangere potatoes, market vegetables, mint and redcurrant jus	£41.00

Game

Roast crown of partridge (mid-September to mid-January) foie gras and game faggot, creamed savoy cabbage, honey glazed young carrots, truffle croquette, grape and white wine jus	£36.00
Saddle of Highland venison, roasted fig, grand veneur sauce, braised red cabbage, celeriac, potato gratin and roasted roots	£45.00
Roast grouse "Old England" (mid-August to December) foie gras croute, bread sauce, brown bread crumbs, game jus, game chips, braised red cabbage, market vegetables and mousseline potatoes	£50.00

Vegetarian

Wild mushroom cannelloni, puree of spinach, shaved truffles and parmesan	£25.00
Pan roasted gnocchi, Mediterranean vegetables, roasted pepper sauce	£25.00
Leek, potato and onion tart, roasted cauliflower salad	£25.00
Courgette, saffron and pepper risotto, aubergine and courgette crisps	£25.00
Lasagne of wild mushrooms with balsamic onions and chive cream	£25.00
Delicate tart of ceps with asparagus and tarragon sabayon	£25.00

Desserts

Choose **one** dessert from the selection below

Apple tarte tatin, caramel sauce and vanilla ice cream

Iced peanut parfait, raspberry jelly and peanut brittle

Fine pear tart, blackberry curd and blackberry cream

Exotic pavlova, passion fruit meringue, mint gel kiwi sorbet

Spiced pineapple carpaccio, marinated mango and lime

Lemon and yuzu tart, yuzu caviar, yoghurt meringue, amaranth

Sticky toffee pudding, medjool dates, brown butter ice cream

Chocolate delice, dulce de leche ice cream and chocolate orange streusel

Eton mess, berries and cream

Bourbon poached pear, kataifi pastry, spiced diplomat cream

Orange crème brulee, garibaldi biscuit

Baked vanilla cheesecake, hazelnut crumb and praline

Chocolate fondant, white chocolate cream, vanilla ice cream

Artic roll, blueberry ice cream and mixed berries

Tiramisu, coffee ice cream and milk chocolate

£12.25

Cheese

Choose **three** cheeses from the selection below

Served with crackers, chutney, grapes and dried fruit

Cheese choices:

British

Beauvale, Colston Bassett Stilton, Westcombe farmhouse Cheddar, Berkswell, Swalesdale, Wigmore, Mrs Kirkham's Lancashire, Tunworth

French

Reblochon AOC, Pont l'Eveque AOC, Brie de Meaux, Bleu d'Auvergne. Sainte-Maure de Touraine

Italian

Gorgonzola, Fontina, Taleggio, Pecorino £14.00

Coffee

Served with petit fours £6.00

Our menu may contain allergens. If you or any of your guests suffer from a food allergy or intolerance, please let a member of our team know upon placing your order.



89 Pall Mall, London SW1Y 5HS 020 7930 2345