



Pall Mall
Banqueting Selector Menu 2020

Please choose one item from each course to create your menu. Entire party to have the same starter, main and dessert, with separate options for dietary requirements.

Starters and Intermediates

Choose **one** starter from the selection below

Fish and Shellfish

Lobster bisque, fine Cognac and saffron	£12.90
Mussel and sweetcorn chowder	£12.90
Cornish crab, avocado tian, chicory, fennel salad and lobster oil	£21.60
Cured Scottish salmon, crème fraîche, bull's blood leaves and caviar	£18.55
Prawn and crab cocktail, avocado purée and parmesan palmiers	£22.65
Severn & Wye Royal Automobile Club cured smoked salmon, lemon and caper berries	£18.00
Pan roasted Orkney scallops, cauliflower and citrus dressing	£20.00

Meat

Chicken consommé, truffles and vegetable pearls	£10.80
Pea, spinach and chorizo soup	£10.50
Chicken, wild mushroom terrine and saffron pear chutney	£12.90
Terrine of game, caramelised red onion chutney and sourdough	£12.90
Ballotine of foie gras, Yorkshire rhubarb and warm brioche	£18.00
Salad of Parma ham, celeriac remoulade, rocket salad and basil oil	£12.90
Wiltshire ham hock with piccalilli and brioche	£13.10

Vegetable

Butternut squash, spring onion and chilli soup	£10.80
Wild mushroom soup and truffle croutons	£10.80
Tomato consommé and cucumber noodles	£10.80
Vegetarian tien, endive, pickled fennel and herb oil	£12.50
Salt baked beetroot, goats' curd, basil and Cornish leaves	£12.50
Asparagus, watercress salad and hollandaise sauce	£14.95

Main Courses

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

Fish and Shellfish

Roasted halibut, shaved fennel, Israeli couscous and cider sauce	£44.30
Pan roasted sea bass, Niçoise vegetables and pesto crushed new potatoes	£42.20
Scottish Salmon, sea vegetables, mousseline potatoes and champagne velouté	£37.00
Turbot, basil crushed Cornish potatoes, spaghetti of vegetables and lobster sauce	£51.50

Meat

Roast fillet of Hereford beef, braised ox cheeks, pomme Maxine, asparagus and truffle jus	£46.30
Cornfed chicken breast, leek mash and Forestière sauce	£36.00
Roast rump of lamb, beans, peas, fondant potato, basil and olive jus	£37.00
Roast rack of Southdown lamb, Boulangère potatoes, market vegetables, mint and redcurrant jus	£42.20
Fillet of Hereford beef Wellington, market vegetables, herb crusted fondant potato and truffle jus	£46.30
Roast sirloin of Hereford beef and Yorkshire pudding, market vegetables, château potatoes and roasting juices	£42.20

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	£37.00
Saddle of Highland venison, roasted fig, grand veneur sauce, braised red cabbage, celeriac, potato gratin and roasted roots	£46.30
Roast grouse "Old England" (mid-August to December)	
Foie gras croûte, bread sauce, brown breadcrumbs, game jus, game chips, braised red cabbage, market vegetables and mousseline potatoes	£51.50

Vegetarian

Toasted barley risotto vegetables, charred egg plant and wild mushrooms	£25.75
Portabello mushroom, leek, brik pastry and blue cheese sauce	£25.75
Potato gnocchi, tomatoes basil and roasted root vegetable	£25.75

Desserts

Choose **one** dessert from the selection below

Apple tart in caramel sauce and vanilla ice cream
Banoffee pie, banana creameux and crème Chantilly
Chocolate and hazelnut profiteroles
Peach melba, raspberries and vanilla sponge
Pear tart, blackberry curd and blackberry cream
Chocolate, peanut sponge, peanut whipped ganache and chocolate ice cream
Rum Baba, coconut whipped ganache, marinated mango and guava
Lemon tart, yuzu caviar, yoghurt meringue and amaranth
Chocolate fondant, white chocolate sauce and vanilla ice cream
Salted caramel mousse and chocolate ice cream
Tiramisu, espresso ice cream and milk chocolate
Orange crème brûlée and garibaldi biscuit
Eton mess, seasonal berries and cream
Sticky toffee pudding, medjool dates and brown butter ice cream

£12.60

Cheeses

Individual selection of three cheeses

Sharing platters of three cheeses (ten people) 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 and Tunworth

French

Reblochon AOC, Pont l'Eveque AOC, Brie De Meaux, Bleu d'Auvergne and Sant Maure de Touraine

Italian

Gorgonzola, Fontina, Taleggio and Pecorino

£15.45

Coffee

Served with petits fours

£6.20

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.



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