



Pall Mall
Seasonal Menu
January to April 2019

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Menu 1

Medallion of monkfish and tiger prawn, Thai spices and vegetable stir fry

Supreme of free-range chicken bourguignon, chive mash, market vegetables and a rich red wine jus

Steamed treacle pudding, blackberry compote and stem ginger ice cream

Coffee, petits fours

£70.00

Menu 2

Salad of Devon crab, shaved fennel, yuzu and ginger dressing

Medallions of Hereford beef, roasted shallot, potato gratin, honey roasted carrot and parsnip, truffle jus

Valrhona chocolate fondant, Grand Marnier ice cream and orange compote

Coffee, petits fours

£73.75

Menu 3

Veloute of celeriac, truffle oil, parmesan palmiers

Pan seared Orkney scallop, sea vegetables, pearls of the Caspian

Sorbet bloody Mary

Rosettes of veal, herb crusted fondant potato, long stem broccoli, heather honey glazed carrots, shallot and morel sauce

Rhubarb and almond slice, almond ice cream and rhubarb gel

Coffee, petits fours

£80.00

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.



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