



Pall Mall
Seasonal Menu
May to August 2019

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Menu 1

Severn and Wye smoked salmon roulade, new seasons asparagus and pea shoots

Roast rump of Kentish lamb, braised shoulder croquette, English garden vegetables, mint and redcurrant jus

Summer pudding, with Cornish clotted ice cream and red berry jus

Coffee, petits fours

£70.00

Menu 2

Iced asparagus soup, cannelloni of smoked salmon

Salad of heirloom tomatoes, goats curd, micro salad and basil oil

Medallion of Scottish halibut, crushed Jersey royals, asparagus points, fricassee of shellfish

Black forest, cherry compote, mascarpone and chocolate cremeux

Coffee, petits fours

£73.75

Menu 3

Petit salad of South Coast lobster, heirloom beetroot and tomato

Veloute of asparagus, herb tortellini and chive oil

Rack and loin of Iberian pork, truffle croquette, fricassee of peas and broad beans, honey roasted new season carrots and sherry vinegar jus

White chocolate parfait, Champagne jelly and marinated strawberries

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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