



Pall Mall  
Seasonal Menu  
September to December 2019

# September to December

## Menu 1

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Pan seared Scottish halibut, forest mushroom gnocchi, Champagne veloute

Roast crown of partridge, foie gras and game faggot, creamed Savoy cabbage, carrot pearls, fondant potato and truffle jus

Autumn berry bakewell tart, kirsch ice cream

Coffee, petits fours

£70.00

## Menu 2

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Demi tasse of wild mushroom veloute with truffles

Duet of Severn and Wye smoked salmons, Devon crab and cucumber ketchup

Loin of Highland venison, port roasted fig, potato and celeriac gratin, roasted shallot, braised red cabbage, bramble berry sauce

Fine apple tart, honeycomb ice cream and Calvados custard

Coffee, petits fours

£73.75

## Menu 3

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Pan roasted Orkney scallops, pea puree and curry oil

Roast grouse "Old England" foie gras croute, brown breadcrumbs, bread sauce, game chips, puree potato, braised red cabbage and brussels sprouts

Crème brulee, ginger biscuit

British farmhouse cheese plate, quince jelly, crackers, dried and fresh fruit

Coffee, whisky truffles

£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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