



# Pall Mall Members' Buffet Menu 2024

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# Buffet Menu

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## **Appetisers**

Seafood boards  
Charcuterie boards  
Crudit  selection of dips

## **Mains**

Please choose **two** main courses:

Roasted monkfish and cherry tomato sauce  
Chicken, leek and mushroom pie  
Potatoes gnocchi, basil pesto and sun blushed tomatoes  
Slow roasted pork belly and hispi cabbage  
Hereford beef fillet, bourguignon sauce, horseradish mash and market vegetables

## ***Served with***

Burnt cauliflower, bulgur wheat, coriander and chilli dressing  
Roasted salmon, raw kale, blue cheese, cucumber, avocado, radish and toasted hazelnut dressing  
Heritage tomato, bocchini and pesto dressing  
Ni oise, green beans, olives, potato, egg and anchovy dressing  
Grilled sprouting broccoli and smoked almonds  
Crushed roasted potatoes and rosemary salt

## **Dessert and Cheese**

Colston Bassett stilton, Westcombe Farmhouse cheddar, Tunworth

Please choose **one** dessert:

Classic lemon tart and cr me fra che  
Chocolate and hazelnut profiteroles

## **Coffee and petits fours**

Available for lunch or dinner (minimum 30 covers)

** 79.25 per person**

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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