



Pall Mall Members'
Banqueting Selector Menu 2024

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** soup or starter from the selection below

Fish and Shellfish

Soup

Lobster bisque, fine Cognac and saffron	£15.25
Mussel and sweetcorn chowder	£15.25

Starters

Cornish crab, avocado tian, chicory, fennel salad and lobster oil	£24.75
Cured Scottish salmon, crème fraîche, bull's blood leaves and caviar	£20.75
Prawn and crab cocktail, avocado purée and parmesan palmiers	£26.25
Royal Automobile Club cured smoked salmon, lemon and caperberries	£18.50
Pan roasted Orkney scallops, cauliflower and citrus dressing	£23.50

Meat

Soup

Beef consommé, truffles and vegetable pearls	£12.00
Chicken noodle broth	£12.00

Starters

Chicken, wild mushroom terrine and saffron pear chutney	£15.50
Terrine of game, caramelised red onion chutney and sourdough	£15.50
Duck liver terrine, Yorkshire rhubarb and warm brioche	£15.50
Salad of Parma ham, celeriac remoulade, rocket and basil oil	£15.50
Wiltshire ham hock with piccalilli and brioche	£15.50

Vegetarian

Soup

Butternut squash, spring onion and chilli soup	£12.00
Wild cep soup and truffle croutons	£12.00
Tomato consommé and cucumber noodles	£12.00

Starters

Vegetarian tien, endive, pickled fennel and herb oil	£14.50
Salt baked beetroot, goats' curd, basil and Cornish leaves	£14.50
Asparagus, watercress salad and hollandaise sauce	£14.75

Main Courses

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

Fish and Shellfish

Roasted halibut, shaved fennel, Israeli couscous and cider sauce	£52.50
Pan roasted sea bass, Niçoise vegetables and pesto crushed new potatoes	£50.00
Scottish salmon, sea vegetables, mousseline potatoes and champagne velouté	£44.00

Meat

Roast fillet of Hereford beef, braised ox cheeks, pomme Maxine, asparagus and truffle jus	£55.00
Cornfed chicken breast, leek mash and Forestière sauce	£43.00
Roast rump of lamb, beans peas, fondant potato, basil and olive Jus	£44.00
Roast rack of Southdown lamb, Boulangère potatoes, market vegetables, mint and redcurrant jus	£50.25
Fillet of Hereford beef Wellington, market vegetables, herb crusted fondant potato and truffle jus	£55.00
Roast sirloin of Hereford beef and Yorkshire pudding, market vegetables, château potatoes and roasting juices	£50.25

Vegetarian

Toasted barley risotto vegetables, charred egg plant and wild mushrooms	£30.25
Portabello mushroom, leek, brik pastry and blue cheese sauce	£30.25
Potato gnocchi, tomatoes basil and roasted root vegetable	£30.25

Desserts

Choose **one** dessert from the selection below

Hazelnut tart, hazelnut cream, chocolate sponge and hazelnut sorbet
Yuzu and lemon tart, yuzu curd, lemon gel and meringue
Classic Eton mess, strawberries, meringue and chantilly
White chocolate mousse and variations of raspberry
Zesty lemon posset and vanilla shortbread
Apple tarte tartin and vanilla ice cream
Rich dark chocolate fondant and vanilla ice cream
Fine apple tart and rum ice cream
Tonka bean crème brûlée and vanilla shortbread
Warm apricot, almond slice and custard
Classic baked cheesecake, blackcurrant and blueberry compote
Vanilla pannacotta, citrus compote and flaked almonds
Iced nutty bar, torte caprice, salted caramel parfait and caramlized nuts

£14.50

Cheeses

Choose **three** cheeses from the selection below.
Served with crackers, chutney, grapes and dried fruit.

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

£17.50

Coffee

Coffee with petits fours

£6.75

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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