

PRIVATE DINING BY ROUX  
DINNER PLATED MENUS

AUTUMN - WINTER  
2016 / 2017

## PLATED DINNER MENUS

Please select one menu for the entire party,  
except any special dietary requirements

£75.00 PER PERSON

### STARTERS

Paris button mushroom soup, Brillat Savarin toast (v)  
Balvenie whisky-smoked salmon, ponzu, pickled cucumber  
Peppered beef carpaccio, violet mustard, apple remoulade  
Bayonne ham, baby artichoke and dandelion salad with toasted sunflower seeds  
Glazed Lincolnshire pork belly, raz-el-hanout, chickpea purée, roast Blue prawns  
Duck and foie gras 'tourte', cranberry-Poivrade sauce

### MAINS

Roast Loch Duart salmon, broccoli purée, miso butter sauce  
Baked atlantic cod, orzo pasta 'risotto', brandied lobster bisque  
Glazed ox cheek, creamed celeriac, carrots, sauce charcutiere  
Fillet of beef and suet pudding, roast parsnips, Brussels sprouts, red wine jus  
Roast rump of Salt Marsh lamb, tomato-harissa, saffron cracked wheat and Feta  
Roast Cotswold white chicken suprême, Mimolette potatoes, sorrel dressing

### DESSERTS

Bread and butter pudding, rum marinated sultana, vanilla sauce  
Lemon posset, orange blossom Madeleine  
Pecan tart, crème fraîche and Bourbon sauce  
Mango and passion trifle, chouquette  
Kumquat bavaroise, Itakuja cremeux, citrus fruit  
Langham No150 chocolate mousseline, sabayon sponge, crunchy Maltesers

### COFFEE, TEA AND PETITS FOURS

*\*Please find options for vegetarian dishes on page 5*

All prices are inclusive VAT, a discretionary 10% service charge will be added to all food & beverage selections  
Please advise your service team if your guests have any allergies or intolerances to any food products  
Information about ingredients are available on request

# PLATED DINNER MENUS

Please select one menu for the entire party,  
with the exception of any special dietary requirements

£78.00 PER PERSON

## STARTERS

Cured Loch Duart salmon, avocado, seeded cracker, radish and shiso salad  
Heart of palm, Dorset crab salad, orange aioli, sesame-sourdough crouton  
'Cervelas' of salmon, lobster, scallop and sole, leek fondue, champagne and Caviar  
Classic 'Boudin Blanc', parsnip cream, pistachios, Madeira sauce  
Double-strength chicken consommé baked in pastry, shimeji mushrooms, winter truffle  
Pheasant and foie gras ballotine, Williams pear, toasted brioche

## MAINS

Butter-roast halibut, creamed leeks, crushed charlotte potatoes, spiced shrimp butter  
Herb-crusting monkfish, fricassee of salsify, hazelnut emulsion  
Roast sirloin of beef, Madeira sauce, Comté and truffle macaroni gratin, stem broccoli  
Stuffed saddle of lamb, spinach, lamb jus, rosemary dauphinoise, glazed carrots  
Iberico pork chop, chorizo and pear 'tarte fine', jerusalem artichoke cream  
Duck magret and pastilla, sour cherries, parsnips

## DESSERTS

Mango and passion fruit trifle, almond financier  
Zesty orange cheesecake, butter shortbread, mandarin orange jelly  
Apple and almond tart, calvados cream, golden syrup  
Double chocolate chip brownies, dark chocolate cremeux  
Crème brûlée mousse, spiced red plum, Amaretti crumbs  
Valrhona chocolate tart, salted caramel, Madagascan vanilla ice cream

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## PLATED DINNER MENUS

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£84.00 PER PERSON

### STARTERS

Lobster minestrone, basil croutons  
Langoustine salad, crisp potatoes, shimeji, truffle cream  
Coriander seared tuna, avocado, coconut, basil, lime  
Smoked salmon, rye toast, crème fraiche and Cornish Salted Caviar  
Grilled diver scallop, cauliflower mousseline, spiced shellfish dressing  
'Marbled' foie gras terrine, pain d'épices, apple and quince jelly

### MAINS

Grilled 'T-bone' of turbot, herb butter sauce, charlotte potatoes  
Dover sole stuffed with salmon, vermouth cream sauce, braised leeks  
Roast fillet of beef, Périgord potatoes, creamed spinach, Madeira sauce  
Roast rack of lamb, smoked aubergine, raz el hanout, freekeh grain  
French veal loin, porcini mushrooms 'Bordelaise', mousseline potatoes  
Denham Estate loin of venison, spiced parsnips and roast pears

### DESSERTS

Cornish sea salt caramel and pecan chocolate tart, vanilla ice cream  
Baked cheesecake, spiced plum, honeycomb  
Cranberry and cherry mousseline, white chocolate, tangerine pavlova  
Light chestnut bavarois, Balvenie jelly, cinnamon streusel  
Thai Young coconut panna cotta, star anise, pineapple, sesame brandy snap  
Sticky toffee pudding, roasted pecan, Isigny crème fraiche

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## VEGETARIAN MENU

### STARTERS

White onion soup, fine herb and cream cheese eclair  
Paris button mushroom soup, Brillat Savarin toast  
Provençal 'tarte fine', smoked aubergine, marjoram vinaigrette  
Chicory, radicchio and Mimolette salad with truffle dressing  
Burrata, basil dressing, Espelette chili, pea-shoot and mint salad  
Beetroot, pear, pecan and Roquefort salad, with endive and spiced bread

### MAINS

Mushroom-filled gnocchi, cepe butter sauce, braised swiss chard  
Wild mushroom and salsify feuilleté, celeriac purée, truffle dressing  
Stuffed Portobello mushroom, aubergine, courgette, red pepper and mozzarella  
Belgian endive tartelette, balsamic glaze, walnuts and radicchio  
Freekeh-filled pumpkin, apricots, toasted seeds  
Baked aubergine with spices, toasted bulgur wheat, braised carrots, pistachio-yoghurt

All dishes can be tailored to create a bespoke menu

A supplement will be added should you wish  
to create your own menu from across the range

## INTERMEDIATE COURSES

### SORBET

Italian lemon

Mango and kalamansi fruit

Soursop

Passion Fruit

£6.00

### CHEESE

Roquefort trifle, pear purée and pear chutney, walnut daquoise

Tartine of comté with Juniper berry, roasted pear, Espelette chili

Aged Beaufort quiche with radicchio salad

Crottin de Chèvre, frisée, dandelion, walnut oil

£12.00 per person

with 3 English and 3 French cheeses served on platters per table

£15 per person

for individual plated selection