

THE CARAMEL ROOM

DINNER MENU

18.00 – 23.00

APPETISERS

Wild garlic soup with smoked salmon crostini

Sea bass carpaccio with cracked pepper, poached strawberries and basil oil

Vegetable maki tempura with spiced pineapple and shimeji mushrooms

Poached chicken, pistachio and morel terrine with warm foie gras and port jelly

Crispy crab cake, green papaya and mango salsa

MAIN COURSES

Herb crusted lamb cutlets baby artichoke, Tzatziki, and confit potato

Grilled beef fillet with coconut rice, sautéed aubergine and kaffir lime

Pan fried sea bream fillet, with English asparagus, broad beans and shellfish vinaigrette

Charred monkfish skewer with spiced couscous, tomato compote and crispy shallots

Steamed white asparagus with quail eggs, wild mushrooms on toast and lime hollandaise

DESSERTS

Strawberry crème brulée on a sable base, rhubarb compote with rose and white peach sorbet

Kalamansi chocolate mousse with praline and lime espuma

Summer berry charlotte with lychee granité

Traditional cherry and Kirsch trifle

Mille-feuille of mango mousseline with raspberry sorbet

2 courses for £39.00

3 courses for £49.00

Please inform us of any allergies and /or dietary requirements.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.