

PALM COURT

~ BRASSERIE ~

PARTY MENU

SOUP OF THE DAY **VG**

BAKED BRIE IN FILO a wedge of brie in filo pastry with cranberry chutney **V**

CITRUS MARINATED SALMON celeriac remoulade, dill oil

CHICKEN LIVER PARFAIT red onion chutney and toasted country bread

SALAD OF ROASTED BUTTERNUT SQUASH dried cranberries,
caramelised pecans, mixed leaves and goats' cheese **V**



CORDON BLEU

breaded chicken breast with a ham and Gruyere cheese stuffing,
Roquefort sauce, green salad with honey mustard dressing

FILLET STEAK 8oz

triple cooked chips, confit vine tomatoes & lambs lettuce

GRILLED SEA BASS FILLET

french beans, black olives, cherry tomatoes & basil pesto

RAINBOW TROUT ALMONDINE

beurre noisette, roast almonds & crushed new potatoes

WILD MUSHROOM BOURGUIGNON **VG**

baby carrots & brown rice

ISRAELI COUSCOUS **VG**

mediterranean vegetables, provencal sauce & toasted almonds



VALRHONA CHOCOLATE TART mint chantilly

CLASSIC CREME BRULEE

BAKED TUSCAN CHEESECAKE white chocolate & raspberry compote

STICKY TOFFEE PUDDING butterscotch sauce, vanilla ice cream

SELECTION OF FRENCH CHEESES

SELECTION OF ICE CREAMS

SELECTION OF SORBETS **VG**

Sides (all at £3.95)

DAUPHINOISE POTATOES **V** • STEAMED NEW POTATOES **V** • MASHED POTATOES **V**

FRENCH FRIES **VG** • TRIPLE COOKED CHIPS **VG** • ROASTED VEGETABLES **V**

TOMATO & CHICKPEA SALAD WITH SHALLOT VINAIGRETTE **VG** • GREEN BEANS **V**

PETIT POIS A LA FRANCAISE **V** • BABY GEM GREEN SALAD **V** • MIXED SALAD **V**

VG Indicates vegan option **V** Indicates vegetarian option

An optional service charge of 12.5% Will be added to your bill. 100% Of the service charge is shared between
All restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct
Any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.