

PALM COURT

~ BRASSERIE ~

LUNCH & THEATRE MENU

2 COURSE MENU (THIRD COURSE £3 SUPPLEMENT)

SOUP OF THE DAY

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



ISRAELI COUSCOUS vg

mediterranean vegetables, provencal sauce & toasted almonds

BEEF BOURGUIGNON & MASH (£2 supplement)

bacon lardons, button mushrooms, baby onions & mashed potatoes

RAINBOW TROUT ALMONDINE

buerre noisette, roast almond & crushed new potatoes

GRILLED PORK CHOP

chorizo jam, baby spinach, apple, prune and
new potato salad, wholegrain mustard dressing



CLASSIC CREME BRULEE

VALRHONA CHOCOLATE TART

mint chantilly

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 • GREEN BEANS v • MIXED SALAD v
TOMATO & CHICKPEA SALAD WITH SHALLOT VINAIGRETTE vg
PETIT POIS A LA FRANCAISE v • BABY GEM GREEN 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.