

# PALM COURT

~ BRASSERIE ~

## LUNCH & THEATRE MENU

2 COURSE MENU (THIRD COURSE £3 SUPPLEMENT)

SOUP OF THE DAY

BAKED WEDGE OF BRIE  
in filo pastry with cranberry chutney

CITRUS MARINATED SALMON  
celeriac remoulade, dill oil

CHICKEN LIVER PARFAIT  
red onion chutney and toasted country bread (£2 supplement)



LENTIL CASSEROLE  
aubergines, peppers, tomatoes VG

BEEF STROGANOFF  
mushrooms, paprika, cumin rice (£2 supplement)

RAINBOW TROUT  
crushed potatoes, warm tartare sauce

GAMMON HAM  
mashed potatoes, charcutier sauce



CLASSIC CREME BRULEE

VALRHONA CHOCOLATE TART  
mint chantilly

SELECTION OF ICE CREAMS AND SORBETS

SIDES (all at £3.95)

DAUPHINOISE POTATOES • STEAMED NEW POTATOES  
MASHED POTATOES • FRENCH FRIES • TRIPLE COOKED CHIPS  
ROASTED VEGETABLES • GREEN BEANS  
TOMATO & CHICKPEA SALAD WITH SHALLOT VINAIGRETTE  
PETIT POIS A LA FRANCAISE • BABY GEM GREEN SALAD • MIXED SALAD

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.