

PALM COURT

~BRASSERIE~

PARTY MENU

3 COURSES

WILD MUSHROOM SOUP **VG**

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

CHICKEN LIVER PARFAIT *red onion chutney and toasted country bread*

SALMON RILLETTE *fresh cucumber, pickles*



GRILLED SEA BASS FILLET *french beans,
black olives, cherry tomatoes & basil pesto*

FILLET OF SALMON *roasted Provencal vegetables, balsamic glaze*

ISRAELI COUS COUS WITH GOATS CHEESE
mediterranean vegetables, provencal sauce and toasted almonds **V**

BREAST OF CHICKEN *fennel and pea risotto*

FILLET STEAK *8oz dry aged Angus fillet with triple cooked chips,
confit vine tomatoes and lambs lettuce (£5 supplement)*

WILD MUSHROOM BOURGUIGNON *baby carrots and brown rice* **VG**



VALRHONA CHOCOLATE TART *vanilla ice cream*

CLASSIC CRÈME BRULEE

BAKED TUSCAN CHEESECAKE

SELECTION OF ICE CREAMS & SORBETS **VG**

SIDES

FRENCH FRIES 4.50 | TRIPLE COOKED CHIPS 4.50

STEAMED NEW POTATOES **V** 4.50 | GREEN BEANS **V** 5.00

PETIT POIS A LA FRANCAISE **V** 5.00 | TENDERSTEM BROCCOLI **V** 5.50

BOULANGÈRE POTATOES **V** 5.00 | MASHED POTATOES **V** 5.00

WILTED SPINACH **VG** 4.50 | BABY GEM GREEN SALAD **VG** 4.50

MIXED SALAD **V** 5.00

V Indicates vegetarian option | VG Indicates plant-based (vegan) options

We charge an optional 12.5% service charge. 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.**